

700 CHOICE RECIPES

FROM THE

LADIES

OF THE

Second Cong. Church.

OF

HOLYOKE, MASS.

THIRD EDITION.

HOLYOKE, MASS.:
TRANSCRIPT PUBLISHING COMPANY.
1889.

SOUPS.

SOUP STOCK.

Two pounds of coarse lean beef, chopped almost as fine as sausage-meat ; one pound of lean veal, also chopped ; two pounds of bones (beef, veal or mutton) cracked in several places, half an onion chopped, two or three stalks of celery, five quarts of cold water ; meat and bones should be raw, but if you have underdone beef or mutton you may crack and add them. Put all the ingredients, no salt or pepper, in a large clean pot, cover it closely and set on one side of the range where it will not really get hot under two hours. This gives the water time to draw out the juices of the meat ; then remove to a warmer place, stir up well from the bottom, and cook slowly five hours longer. It should never boil hard, but bubble soft and steadily all the while. Fast boiling toughens the fibers, and keeps in the juice of the meat which should form the body of the soup. When the time is up, lift the pot from the fire, throw in a heaping tablespoonful of salt and a teaspoonful of pepper, and pour out into your stock pot. This should be a stout stone crock or jar with a cover, and be used for nothing else. See that it is free from grease. Put on the cover and set in a cold place until the next day ; then take off every particle of the caked fat from the top. Strain the skimmed liquid through a colander, squeezing the meat hard to extract every drop of nutriment. This process should give you about three quarts of strong stock ; rinse your jar well and pour back the strained stock into it to be used as the foundation of several days' soup ; season it highly and keep in a cold place ; in warm weather on the ice.—MRS. ROBERT H. SEYMOUR.

BEEF SOUP.

Take four pounds of beef, or what is better and more economical, a nice beef shank or soup-bone ; put it into four or five quarts of water, salt it, let it boil slowly for five or six hours, skim well half an hour before you wish to take it off ; put in rice, a small quantity of potatoes, carrots, onions and celery, cut in small pieces. Mutton soup can be made in the same way.—MRS. J. W. RATHBURN.

TOMATO SOUP.

One pint of canned tomatoes or six large tomatoes ; add one quart of boiling water ; let it boil till you can put it through the colander ; soda about the size of a pea. It will foam immediately. Add one pint of sweet milk ; salt, pepper and a plenty of butter ; when this boils add eight small crackers, rolled fine.—MRS. SEARS, MRS. BOWDOIN.

CRACKERS FOR OYSTER STEW.

Put the crackers on a tin and set them in the oven about ten minutes.—MRS. MOSES NEWTON.

OYSTER SOUP.

Pour one quart of boiling water into a skillet ; then one quart of good rich milk ; stir in one tea-cup of rolled cracker crumbs ; season with pepper and salt to taste. When all come to a boil, add one quart of good fresh oysters ; stir well, so as to keep from scorching ; then add a piece of good sweet butter about the size of an egg ; let it boil up once ; then remove from the fire, immediately dish up and send to table.

Take one quart of water, one tea-cup of butter, one pint of milk, two teaspoonsful of salt, four crackers rolled fine and one teaspoonful of pepper ; bring to full boiling heat as soon as possible ; then add one quart of oysters ; let the whole come to boiling heat quickly and remove from the fire.

TOMATO SOUP WITH RICE.

Cut one onion in three slices and fry in two tablespoonsful of butter add to that two one-quart cans of tomatoes ; let boil 10 minutes ; pass all through a sieve ; put back on the stove and season with pepper and salt ; add three cups of stock, also two tablespoonsful of sugar and two tablespoonsful of corn-starch dissolved in a little water ; just before serving, one and one half cups of boiled rice and one half teaspoonful of soda.—MRS. G. H. GOLDTHWAIT.

TOMATO SOUP.

To one quart of canned tomatoes add one pint of water and one good sized onion, fried in butter. Let boil 10 minutes. Remove from stove and strain through a sieve, getting all the pulp through, but not the seeds, return to the stove and add one quarter teaspoonful of soda, salt and pepper. One tablespoonful of sugar and two cups of beef stock. Let come to a boil and thicken with one heaping tablespoonful of corn-starch dissolved in a little cold water. Serve with croutons.—MRS. H. H. GRIDLEY.

POTATO SOUP.

Take ten potatoes, boiled and mashed, season to taste; one-quarter pound butter, an onion scalded in milk; stir the milk into the potato, then press it smoothly through a sieve, then add little more than a quart of milk; boil a minute, put a spoonful of chopped parsley into the tureen, pour soup on and serve hot.—F. B. RANLET.

JULIENNE SOUP.

One-quarter of a firm white cabbage, shred as for cold slaw; one small turnip, peeled and cut into small dice; one carrot peeled and cut into strips inch long straws; one teaspoonful of onion, shred fine; three raw tomatoes peeled and cut into bits; one tablespoonful of minced parsley, three stalks of celery cut into thin slices. Use a sharp knife for this work and bruise the vegetables as little as possible. When all are prepared put them in hot water enough to cover them well; throw in a teaspoonful of salt and cook gently half an hour. Clear a quart of soup stock as directed and color it with a teaspoonful of Worcestershire sauce. When the vegetables are tender turn them into a colander to drain, taking care not to mash or break them, throw away the water in which they were boiled and add the vegetables to the clear, hot soup. Taste, and simmer all together gently 20 minutes before turning into the tureen.—MRS. ROBERT H. SEYMOUR.

CLAM CHOWDER.

Two slices of salt pork, cut off the rind; chop fine, put in your kettle and fry slowly till it is all a liquid; one-half dozen potatoes pared and sliced thin; two onions pared and sliced thin; one pint of clams. Place these in alternating layers, with crackers, in your kettle; a little salt, pepper, cover with boiling water and one pint of milk; boil about 20 minutes.—MRS. A. A. WAIT.

FISH CHOWDER.

Take three or four pounds of fish for six or eight persons; cut in sections, crosswise; take five or six slices of salt pork, lay them in the bottom of the kettle and let them fry slowly till all the fat is fried out, then remove the scraps of pork, and lay in about one third of the fish, then a layer of potatoes, then a sprinkling of chopped onions (chop two onions for the whole), then pepper and salt, and some flour dredged in so as not to lump; place in layers until the whole is used; cover with cold water and boil 15 minutes; then add half a dozen Boston crackers, split and wet in cold water: add one pint of sweet milk; boil five minutes more and serve.—MRS. SEARS.

CLAM STEW.

One quart clams chopped, not very fine, cook 20 minutes in one pint water; butter, size of an egg; little salt, pepper, then add one quart of rich milk and let cook two minutes.—MRS. G. H. GOLDTHWAIT.

DUMPLINGS FOR MEAT STEW.

One pint flour, one teaspoonful of salt, one and one-half teaspoonful of baking powder; mix together while dry and sift the whole. Wet with a small cupful of milk or water, roll out and cut into small cakes, add to the stew and cook just ten minutes.

FISH.

"Now, good digestion, wait on appetite."—MACBETH.

FISH A LA BECHEMEL.

Three pounds of haddock or cod boiled in salted water, then flaked, removing all skin and bones ; boil one and one-half pints of milk, butter the size of an egg, two tablespoonsful of flour, yolks of two eggs, a little nutmeg, pepper and salt, half a small onion chopped fine ; boil these ingredients till quite thick. Butter a dish, fill with the fish and dressing in alternate layers, cover with sifted bread crumbs and bake half an hour.—MRS. J. G. MACKINTOSH

ESCALLOPED FISH.

Take two pounds of haddock or halibut, boil it ; well salted ; take out all bones and skin carefully ; flake it ; boil a pint of rich milk or cream and stir in thoroughly two and one-half tablespoonsful flour ; add a bunch of parsley and one onion cut fine. When this boils, take out the onion and parsley and add one-fourth pound of butter, rather more than less ; a shake of cayenne. Butter a pudding dish ; put in a layer of this sauce, then of fish ; sauce last ; then a layer of bread crumbs. Bake half an hour.—F. B. RANLET.

CANNED SALMON.

Prepare thin slices of buttered toast, on these spread the salmon after heating and seasoning with salt and pepper ; place a pint of milk over the fire, when hot thicken it with flour and butter stirred together and cooked. Pour this over the salmon and serve.—MRS. C. P. LYMAN.

BROILED SALMON.

Have your salmon cut, not over one-half inch thick, then broil the same as steak. Add butter and salt.—MRS. JOEL RUSSELL.

BAKED MACKEREL.

Grease your tin with lard ; dress your fish nicely ; put in a hot oven and bake till brown ; then pour on one cup cream thickened with one teaspoonful of flour, and two great-spoonful of butter ; set it in the oven five or ten minutes.—MRS. A. A. WARR.

A NICE WAY TO COOK SALT MACKEREL.

Place a kettle full of cold water on the stove and in it place the fish ; cook one hour, drain, lay in a pan, dredge with flour ; pour over it one cup of cream, a small piece of butter ; let this cook a few minutes and serve.—MRS. DELANEY.

ESCALLOPED OYSTERS.

Roll the crackers fine and wet with hot milk or water ; season with salt and pepper ; put in a layer of crackers, then a layer of oysters and add pieces of butter.—MRS. G. L. DICKINSON.

Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, some bits of butter, a little pepper and very little salt, and so on until the dish is full ; leaving crumbs and butter on the top ; bake until a light brown.—MRS. L. F. HAYWARD.

FISH BALLS.

One cup salt fish, one pint potatoes, one teaspoonful butter, one egg well beaten, one fourth saltspoonful pepper ; more salt if needed ; mash and beat the fish and potatoes until very light ; add butter and pepper and when slightly cooled add the egg. Roll into cakes and fry in smoking hot lard one minute.

ESCALLOPED FISH.

Remnants of cold boiled or baked fish with stuffing, may be put into a shallow dish in alternate layers, with cream sauce to moisten : cover with buttered crumbs and bake till crumbs are brown.

SPICED FISH.

Steep six cloves, six allspice kernels, six pepper corns, one tablespoonful of brown sugar in one cup sharp vinegar ten minutes, and pour it over one pint of any cold-flaked fish.

FRIED OYSTERS.

The oysters should be large and the cook not hurried. Drain the oysters in a colander ; sprinkle pepper, mix well and set in a cold place for 15 or 20 minutes before cooking. Roll each oyster separately in sifted crumbs, and then in a batter, made of the yolks of as many eggs as you have dozens of oysters, beaten with a little clarified butter, or salad oil, seasoned with a pinch of pepper and salted. Dip each oyster from the crumb into this, and repeat if crumbs enough do not adhere ; fry in very hot fat, and have enough to cover the oysters. They will brown beautifully without turning.

OYSTER PIE.

Make the crust short with milk and baking powder ; two quarts oysters ; one pint water ; two spoonsful flour to thicken ; butter, pepper and salt ; just let it come to a boil, then put in a dish and bake as chicken pie.—ROSA M. PARILLION.

POULTRY.

A SUGGESTION.

Singe all poultry with alcohol and dip quail into clarified butter for broiling.—MRS. W. B. C. PEARSONS.

BAKED CHICKEN.

Cut the fowls open and lay them flat in a pan, breaking down the breast and its back bone; dredge with flour and season well with salt and pepper, with bits of butter; put in very hot oven until done, basting frequently with melted butter, or when half done take out the chicken and finish by broiling upon a gridiron over bright coals. Pour over melted butter and the juice in the pan in which it was baked.—MRS. W. B. C. PEARSONS.

BROILED CHICKEN.

Cut them open at the back and lay in a buttered pan and bake very fast 20 minutes. take out of oven and baste with butter; sprinkle on salt, pepper and a little flour; return to the oven and brown.—MRS. H. H. GRIDLEY.

An appetizing way to cook chicken is to cut it in pieces, as if you were to fricassee it; dip the pieces in beaten egg and then in fine bread crumbs seasoned with pepper and salt, and a little fine sage, put them in the dripping pan with bits of butter over them and a little water in the pan; bake slowly till done; make a rich gravy in the dripping pan after taking the chicken out.—F. B. RANLET.

DRESSING FOR TURKEY.

Boil the giblets of the fowl; then chop them fine with a small piece of raw salt pork and one good-sized sour apple; dip bread in warm milk or water and mince it with the meat, and one egg; add butter, size of an egg; season with sage, pepper and salt; a small piece of steak may be used instead of the giblets if they are desired for the gravy.—MRS. ANDERSON ALLYN.

ESCALLOPED CHICKEN.

Take equal parts of cold chicken, boiled rice or macaroni and tomato sauce ; put in layers in a shallow dish and cover with buttered crumbs ; bake till brown ; cold roast turkey, using stuffing and gravy, may be prepared in the same way.

CHICKEN FRICASSEE.

Cut the chicken in pieces for serving ; cover with boiling water, adding one teaspoonful of salt and a little pepper. Simmer until tender ; take the chicken out of the liquor and dredge with flour and brown in hot butter ; strain the liquor and remove the fat, and thicken with flour.

CHICKEN PIE.

Joint and parboil two chickens ; make a paste, using three teaspoonsful of baking powder to a quart of flour, wetting the paste with cream ; line the dish with the chicken, salt, pepper, small pieces of butter, add the liquor in which the chickens were parboiled, after removing the grease ; cover with paste and make a large slit in it.

PRESSED CHICKEN.

Boil one or two chickens in a quantity of water, with a little salt ; when thoroughly done, take all the meat from the bones ; keep the light and dark meat separate ; chop fine and season ; put in a pan a layer of light and dark meat, add the liquor it was boiled in, which should be about a cupful ; press with a small weight ; when cold, cut in slices.

Boil chicken, until the meat is easily picked from the bones ; cut it rather fine and season with salt and pepper. Put in a deep dish some sliced hard-boiled eggs, then a layer of chicken, then again of eggs, then of chicken, until all is used. Boil down the gravy in which the chicken was boiled, add a large pinch of gelatine dissolved in a little water, season the gravy and pour over the chicken ; it will mingle with the chicken and egg, and when cold form a solid jelly. It is a good plan while cooling to put a weight on it.

MEATS.

“What say you to a piece of beef and mustard ?”—SHAKESPEARE.

BOILED MEATS.

A good deal of care and niceness is requisite in boiling meats ; your copper should be very clean or well tinned ; all meats should be boiled slowly ; to boil them fast hardens the outside before the inside is warm, and dissolves the meat ; a leg of veal, of twelve pounds weight, will require three and one-half hours to boil in ; the slower it boils the whiter and plumper it will be ; when you boil mutton or beef, be sure to dredge them well with flour before you put them into the kettle of cold water ; keep it covered ; take off the scum. Mutton and beef do not require as much boiling, but veal, pork or lamb are not wholesome if they are not boiled enough ; a leg of pork will require one-half hour more of boiling than veal of the same weight ; you must allow one hour for every four pounds weight of beef or mutton ; it is better to put meat in cold water ; a leg of lamb of four pounds weight needs one and one-half hours boiling.—MRS. J. W. RATHBURN.

When you wish to retain the juices in meat as in boiling corned beef, it should be plunged into boiling water ; to make soup the meat should be put into cold water, that the juices may be extracted slowly.—MRS. MOSES NEWTON.

SMOTHERED BEEF.

Take a roast of beef of five or six pounds, salt and pepper it, and put it into a pot with one pint of water ; slice one onion and lay it on the top of the rest ; then cover close and boil very slowly for four hours ; when done remove the beef and thicken the liquid with a little flour. Serve as gravy.—MRS. MURLESS.

STUFFED CORNED BEEF.

A very nice way of preparing corned beef, and of making a change in this oft repeated dish, is to take a piece of well-corned rump or round, nine

or ten pounds, make several deep cuts in it ; fill with a stuffing of a handful of soaked bread, squeezed dry, a little fat or butter, a good pinch of cloves, allspice, pepper, a little finely-chopped onion, and a little marjoram or thyme ; then tie it up tightly in a cloth and saturate it in vinegar ; boil about three hours.—MRS. A. C. NEVINS.

FRIZZLED BEEF.

Shave dried beef very thin : put it in a frying pan ; add milk and a piece of butter ; thicken with flour and serve immediately.—MRS. JOHN KELLOGG.

SPICED BEEF.

Four pounds of beefsteak, chopped raw, three eggs, eight crackers rolled, one cup of milk, a little salt and pepper, a small piece of butter ; bake four hours.—MRS. ANDERSON ALLYN.

MINCED BEEF.

Three and one-half pounds lean beef chopped fine ; mix with it six crackers, three eggs, one and one-half tablespoonful of salt, one teaspoonful of pepper, one nutmeg, four tablespoonfuls of milk, a small piece of butter ; mix thoroughly, and bake in a loaf, two hours ; baste with roast beef gravy.—MRS. C. S. HEMINGWAY.

SPICED VEAL.

Boil three or four pounds of veal until tender, then chop it fine and season with salt and pepper, and very little sage and very little cloves ; return to the liquor you boiled the veal in, leaving only enough to moisten your chopped meat ; then pour this into a square tin, set in a cool place to harden.—MRS. E. M. R.

SPICED BEEF OR VEAL LOAF.

Three pounds of raw beef or veal chopped fine ; one tablespoonful of salt, one dessertspoonful of pepper, one dessertspoonful of sage, two tablespoonfuls melted butter, one half teacup of rolled crackers ; bake in bread tins and slice when cold.—MRS. MOSES NEWTON.

BEEF OR VEAL LOAF.

Take three pounds of meat, chopped fine ; eight buttered crackers, rolled ; two eggs, one tablespoonful of pepper, little more than one tablespoonful of salt, nutmeg, butter size of an egg ; mix with water not very soft ; bake in a loaf about two hours in a slow oven.—MRS. HODGE.

VEAL LOAF

Three pounds of raw veal, one quarter pound of salt pork, chopped fine ; mix with two eggs ; one cup of cracker crumbs, three teaspoonsful of salt, two teaspoonsful of pepper, one tablespoonful of sage ; press hard into a pudding dish and bake two hours.—MRS J. J. FRAZER.

Three and one half pounds raw veal, chopped ; one tablespoonful of salt, one tablespoonful of pepper, one tablespoonful of cracker crumbs, butter size of an egg, two eggs ; mould into a loaf ; put into a pan with a little water and sprinkle with cracker crumbs ; bake two hours.—MRS. WM. EASTMAN.

ROAST LAMB OR VEAL.

Cut gashes all over the meat and fill them with dressing, and sprinkle salt, pepper and flour over the surface ; baste frequently.—MRS. A. H. DAWLEY.

VEAL CUTLETS.

One pound veal steak, remove all fat and bones, shape nicely into round flat pieces about the size of doughnuts ; pound out, skewer into good shape, sprinkle with salt and pepper, roll in sifted bread crumbs, then egg, then crumbs last ; fry in pork fat fifteen minutes, a handsome brown, all over the same ; lay them in a stew-pan, carefully make the following sauce : one tablespoonful butter, one tablespoonful flour, mix smoothly ; add a cupful hot water or stock made from the trimmings of the veal, pinch of pepper, one tablespoonful lemon juice, or vinegar, or mixed horse radish ; cook the cutlets, just simmer them three fourths of an hour.

VEAL.

Veal steak is very nice laid in a buttered tin with bits of butter, salt and pepper, laid on, and let brown in the oven ; when one side is done, turn, add the butter, salt and pepper to the other side, and brown.—MRS. H. H. GRIDLEY.

TO BOIL TONGUE.

Wash clean and put into boiling water ; boil four hours ; let the meat remain in the liquor till cold, then remove the skin.—MRS. G. H. GOLDTHWAIT.

MOCK SAUSAGE.

Take bits of cold meat, chop fine and cook ; add salt, pepper, sage and butter.—MRS. A. A. WAIT.

LAMB STEWED WITH PEAS.

Cut the breast of lamb in pieces, and put in a stew-pan with just water enough to cover it; cover the pan and let it simmer or stew for twenty minutes; take off the scum, add a tablespoonful of salt, and a quart of shelled peas; cover and let stew for half an hour; mix a tablespoonful of flour with two of butter, and stir in the stew. Let it simmer ten minutes longer and serve.—MRS. M. W. PRENTISS.

SWEETBREADS.

Scald in salt and water; take out the stringy parts; then put in cold water a few minutes; dry in a towel; dip in egg and bread crumbs, and fry brown in butter; when done, place in a hot dish; pour into the pan a cup of sweet cream, a little pepper and salt, and a little parsley, chopped fine; add flour, and when boiling pour over the sweetbreads; add mushrooms if desired.—MRS. W. B. C. PEARSONS.

BEEFSTEAK.

“Broil lightly your beefsteak; to fry it—
Argues contempt of Christian diet.”

DEVILED HAM.

One pint of boiled ham, chopped fine; one teaspoonful of dry mustard; one tablespoonful of flour, one-half cup of boiling water; press in a mould and cut in slices.—MRS. J. J. FRAZER.

GIBLETS OF FOWLS.

Boil the gizzards, heart, etc., till tender, then pick out all the gristles and chop the rest fine; roll two crackers not so very fine; mix with butter (size of one half an egg), pepper, salt, sage and sweet marjoram; serve as a side dish.

SCALLOPED MEAT.

Take cold roast beef (baked chicken is better), chop fine; butter a deep dish and fill with alternate layers of bread crumbs and meat; moisten with milk; bake one-half hour.—MRS. C. P. LYMAN.

COLD MUTTON.

Chop fine as for hash; put in an earthen dish; season with salt, pepper and butter, then a layer of sliced tomatoes, or not; then soft boiled rice spread on top; little more butter; bake three-fourths of an hour.

TO PREPARE COLD MEAT

Get a cheap boiling piece and a soup-bone ; boil in just water enough to cover it until it will all drop in pieces ; put in a dish and cut it all up ; take out all the pieces of bone ; pour what liquor there is over it and season with salt, pepper and sage ; use a dish that it can be pressed nicely in.—
MRS. G. L. DICKINSON.

TO WARM OVER MEAT.

Butter a dish ; put in a layer of mashed, seasoned potatoes, then any kind of meat you wish to utilize, chopped fine ; season with salt, pepper and butter to taste ; then more mashed potatoes, and so on until the dish is full ; the top layer should be potatoes ; bake one-half hour ; serve hot.—
MRS. J. N. SACKETT.

BEEF A LA MODE.

Use a shoulder piece ; grease the spider with lard, put the fresh meat in it when it is hot and so singe it. Remove, put in a deep kettle, just cover with water and boil about three hours, or until it is tender ; when nearly done remove the cover and let the water boil nearly away. Salt about one-half hour before it is done and thicken the water for gravy.

HAMBURG STEAKS.

One pound of beef from the upper round, one tablespoonful of onion juice or one onion, one-half teaspoonful of salt ; two dashes of black pepper, chop the meat very fine, rejecting all pieces of fat, skin and gristle. Mix the chopped meat, salt, pepper and onion, and form it into eight small cakes or cutlets. Put a tablespoonful of beef drippings into a frying pan, and when very hot put in the steaks ; brown them on both sides, and then put them on a hot dish. Add to the dripping remaining in the pan an even tablespoonful of flour, mix well and brown it, then stir in gradually half a pint of stock or cold water, stir until it boils, then pour around the steaks. For these steaks you can use the long, tough, stringy ends of sirloin steaks.

YORKSHIRE PUDDING.

One pint sifted flour, one pint milk, one teaspoonful baking powder, one-half teaspoonful salt, four eggs. Bake, and serve with powdered sugar sprinkled over it. To be eaten with roast beef.—MRS. H. H. GIMLEY.

VEGETABLES.

"Cheerful looks make every dish a feast."—MASSINGER.

VEGETABLES.

WHEN IN SEASON.

Artichokes, July to October ; Asparagus, May to July ; String Beans, May to September ; Case-Knife Beans, July to October ; Radishes, March to September ; Cranberry or Pole Beans, July to October ; Butter Beans, June to September ; Lima Beans, September to October ; Green Peas, June to October ; Pie Plant, early spring ; Tomatoes, July to September ; Melons, August to September ; Squash, July to September ; Windsor Bean, June to September ; French Beans, June and onwards ; Scarlet Beans, July to October ; Cauliflower, October and all winter ; Cabbage, May and all summer ; Savory, September to January ; Red Cabbage, July to September ; Cabbage, Plants, all the year ; Carrots, May to Winter ; Celery, June to March ; Cucumbers, June to September ; Endive, June and all winter ; Leeks, September and all winter ; Lettuce, April and all summer ; Green Corn, July to September ; Onions, June to November.

ESCALLOPED POTATOES.

Cover the bottom of the baking-dish with bread-crumbs ; add a layer of sliced potatoes, bits of butter, pepper and salt ; fill the dish with alternate layers ; wet the whole with milk and bake one and one-half hours.—MRS. CLEVELAND.

Pare and slice and let them lie in cold water about an hour ; butter a deep dish and put in a layer of potatoes ; sprinkle with salt, pepper and good bits of butter ; then another layer of potatoes seasoned, and so on until the dish is filled ; a little chopped onion improves it very much ; cover the whole with milk and bake two hours.—MRS. FARR.

SARATOGA POTATOES.

Cut nice potatoes into very thin slices ; put them into cold water, with a small bit of alum added, to make them crisp ; let them stand over night ;

rinse in cold water and dry them with a crash towel ; fry them a light brown in boiling fat, sprinkle a little salt on them and serve.—MRS. C. P. LYMAN.

LYONNAISE POTATOES.

Cut cold potatoes in dice ; put fat in a sauce-pan, and when hot put in an onion shred fine, and when cooked brown, put in the potatoes and cook not very brown ; just before taking up throw in one tablespoonful of chopped parsley.

POTATO ROLLS.

Take cold, mashed potatoes ; add a little salt and make into balls with a little flour ; flatten them and drop into hot lard or drippings and fry until they are a delicate brown on both sides —MRS. CHAS. SANBORN.

HOW TO COOK ASPARAGUS.

Cut up the asparagus in small pieces, cook until tender, season with butter, pepper and salt, and add a little milk ; have slices of nicely-buttered toast, and serve the asparagus on the toast.—MRS. C. P. LYMAN

TO BOIL ASPARAGUS.

Large or full-grown asparagus is the best. Before you begin to prepare it for cooking, set your dish on the fire with plenty of water, and sprinkle into it a spoonful of salt ; your asparagus should be all of the same size ; scrape the stalks till nice and white ; cut them all of equal length and short, leaving them but two or three inches below the green part ; as you scrape them throw them into a pan of cold water. Then tie them in small bundles with tapes, as twine will cut them ; when the water is boiling fast, put in the asparagus and boil one hour or one hour and a quarter ; toast slices of bread sufficient to cover the dish ; having drained the asparagus, using the liquor to moisten the bread, lay on the toast ; with all the heads pointing towards the center, the stalks spreading outward ; serve up melted butter with it.—BELLE GOLDTHWAIT.

STEWED TOMATOES.

Peel and cut them up, stew hard for half an hour ; season with pepper, butter, salt and sugar, adding a few bread or cracker crumbs.

RAW TOMATOES.

Do not loosen the skins with scalding water, it impairs the flavor and destroys the crispness. Pare with a keen knife, slice and lay in a glass

dish. Serve with pepper, salt and vinegar, or sugar.—BELLE GOLDTHWAIT.

SUMMER SQUASH.

The green or summer squash is best when the outside is beginning to turn yellow, as it is then less watery and insipid than when younger : wash them, cut into pieces and take out the seeds ; boil them till quite tender ; when done, drain and squeeze them well till you have pressed out all the water ; mash them with a little butter, pepper and salt.

CUCUMBERS.

Pare nearly from end to end ; slice thin and lay in ice-water one hour ; drain and season with pepper, salt and vinegar ; lay small pieces of ice among them, also slices of onions if you wish. Cucumbers should be eaten the same day they are gathered ; leave them in a cool place until you are ready to pare them.—BELLE GOLDTHWAIT.

PUMPKIN.

Deep colored pumpkins are generally the best. In a dry warm place they can be kept perfectly good all winter. When you prepare to stew a pumpkin, cut in halves and take out all the seeds. Then cut it in thick slices and pare them ; put into a pot with a very little water and stew it gently till soft enough to mash ; drain and squeeze till dry as you can get it ; mash, and season with a little salt, pepper and a very little butter.

BOILED PARSNIPS.

If young, scrape before cooking ; if old, pare carefully, and if large, split ; put into boiling water, salted, and boil if small and tender, from one-half to three-quarters of an hour, if full-grown, more than an hour ; when tender, drain and slice lengthwise, buttering well when you dish.

CELERY.

Celery can be kept for a week or longer by first rolling it up in brown paper, then pin it up in a towel and keep it in a dark place, as cool as possible. Before preparing it for the table, place it in a pan of cold water and let it remain for an hour ; it will make it crisp and cold.—MRS. J. W. RATHBURN.

ESCALOPED TOMATOES.

Take six large ripe tomatoes or one can of tomatoes ; put first a layer of tomatoes cut in thin slices in the dish ; sprinkle a little sugar over them ;

then a layer of rolled crackers, a little pepper and salt, another layer of tomatoes and another layer of crackers; on this last layer of crackers put bits of butter, besides the pepper and salt, and then pour half a cup of hot water over all; bake three quarters of an hour.

CELERY.

Scrape it well and let it lie in cold water till shortly before it goes to the table; then dry it in a cloth, trim it and split down the stalks almost to the bottom, leaving on a few green leaves. Send it to the table in a celery glass half filled with water, and serve with salt only.

BAKED BEANS.

One-quart of beans, soaked over night; in the morning put them in a kettle of cold water and parboil till tender but not until they break; just before skimming add one-half teaspoonful of soda; skim and put in a baking dish with one pound of lean pork in the center; cut the rind in small squares; one desertspoonful of molasses; cover with water; bake four hours.—MRS. GOLDTHWAIT.

CORN OYSTERS.

Grate young sweet corn, and to one pint, add one egg, well-beaten; one small cup of flour; one-half gill of cream; one teaspoonful salt; fry in hot fat, by teaspoonfuls.—AGNES ALLYN.

TOMATO OYSTERS.

Slice six good sized tomatoes; put in a kettle and pour a quart of boiling water on them; now put in an even teaspoonful of soda; boil fifteen minutes. Pour on a pint of milk and season as you would oysters.—MRS. CLEVELAND.

MACARONI A LA CREME.

Break the macaroni into inch lengths and cook ten minutes in boiling water; drain this off, add a cup full of milk with a little salt; cook until tender. In another dish heat a cup of milk; thicken with a teaspoonful of flour; add a tablespoonful of butter and a beaten egg. Pour this over the macaroni after it is dished.—MRS. E. J. POMEROY.

SWEET CORN PIE.

If the corn is young cut it from the cob, if old, grate it. One cup of milk, one-half cup of flour, one beaten egg, a little salt and butter. Put in a deep pie plate and eat as you would escalloped oysters.

BAKED MACARONI.

Boil or steam macaroni in water till clear ; drain and put in a pudding dish with grated cheese on top, then pour over it a little salted milk and a little butter. Bake from twenty to thirty minutes.

POTATOES ON THE HALF SHELL.

Hot baked potatoes, halved ; take out the inside, saving the shells. Season the filling with salt, pepper, very little butter or cream, then replace in the shells. Put in the oven to brown ; serve hot.

SARATOGA POTATOES.

Pare and cut in lengths of the potatoes. Dry with a cloth and fry in hot

SALADS.

SALADS.

“To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together.”

To make this condiment your poet begs
The pounded yellow of two hard-boiled eggs ;
Two boiled potatoes, passed through kitchen sieve
Smoothness and softness to the salad give ;
Let onion atoms lurk within the bowl,
And half suspected, animate the whole ;
Of mordant mustard add a single spoon,
Distrust the condiment that bites so soon ;
But deem it not, thou man of herbs a fault
To add a double quantity of salt ;
Four times the spoon with oil from Lucca crown,
And twice with vinegar, procured from town ;
And lastly, o'er the flavored compound toss
A magic soupçon of anchovy sauce.
O green and glorious ! O herbaeeous treat !
'Twould tempt the dying anchorite to eat ;
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl ;
Serenely full, the epicure would say,
“Fate can not harm me—I have dined to-day.”

Sydney Smith.

SALAD DRESSING.

The yolk of one egg, stir in nice salad oil a few drops at a time, till a thick paste ; then add one teaspoonful of mixed mustard, a little salt, and cayenne pepper about the size of a pea ; then thin it with the juice of a lemon or vinegar till of the consistency of cream. This is a nice dressing for chicken with celery, lobster with lettuce, or cold boiled potatoes with capers.—MRS. J. S. McELWAIN.

SALAD DRESSING.

Yolks of eight eggs, well beaten; one tablespoonful of salt, three tablespoonfuls of prepared mustard; one-half cup of cream, one cup of milk, one cup of butter, melted, one-half pint of vinegar, cayenne pepper, stir thoroughly together over the fire till thick as cream.—MRS. WARD.

DRESSING FOR CABBAGE.

Shred the cabbage; sprinkle with salt and pepper, put a half-cup of vinegar over the fire with a piece of butter the size of a walnut, and a little made mustard; when it comes to a boil, pour it onto a beaten egg; return to the saucepan and then to the fire, and let it thicken a little; pour over the cabbage at once, tossing lightly with a silver fork.—MRS. M. ADAMS ALLEN.

DRESSING FOR COLD MEATS OR SALADS.

Four eggs beaten very nicely, one tablespoonful mustard, one tablespoonful butter or oil; pinch of salt, tumbler of vinegar, cook as you do custard.—A.

CHICKEN SALAD.

Meat of two chickens; three-fourths the bulk of celery; yolks of two eggs, raw, beaten for ten minutes; add two large teaspoonsful of made mustard, mix it in well, then add one teaspoonful of best vinegar, then add the oil or melted butter, a drop at a time, beating constantly with a fork until the dressing is as thick as cream; boil four eggs hard, put them over in cold water, let them boil over a brisk fire ten minutes, into the hard-boiled yolks, made smooth with a little cold water, put one teaspoonful of pepper and a dash of cayenne pepper, four teaspoonsful of sugar, one teacup of vinegar, then pour slowly into the first preparation; sprinkle the chicken with salt and pepper; pour dressing over, mixing as lightly as possible with a silver fork. Garnish with the whites of the hard-boiled eggs.—MRS. M. ADAMS ALLEN.

Dress, stuff and bake; then remove the skin and chop the meat; boil hard three eggs, chop the yolks and put in, then chop one-half bunch of celery and add a little salt. Then add the salad dressing.—MRS. JOEL RUSSELL.

LOBSTER SALAD.

To three lobsters take four hard-boiled eggs, the yolks rubbed smooth with one teaspoonful of dry mustard, and one raw egg stir to a cream,

two tablespoonsful of melted butter, a little salt, thin with vinegar : chop lobster, lettuce, and the whites of the eggs together. Pour the dressing over it last.—MRS. W. S. LOOMIS.

Take one large lobster chopped fine, one large head of lettuce ; boil five eggs hard, separate the yolks and whites, beat the yolks to a fine flour ; add one teaspoonful of mustard, four teaspoonsful of salad oil or butter, one-fourth teaspoonful of red pepper ; when well mixed pour one cup of vinegar slowly on the egg paste, then stir it in with the lobster and lettuce ; slice the whites of the eggs and lay on the top of the dish. Garnish with lettuce.—MRS. WARD.

HAM SALAD.

To four pounds of boiled ham, chopped fine, with considerable of the fat, add one-half cup of mustard ; one great spoonful of sugar, four raw eggs, (or not), moisten to suit the taste with vinegar, one-half teaspoonful pepper, chopped celery. Garnish with celery.—MRS. A. A. WAIT.

POTATO SALAD.

Cold potatoes sliced ; one hard-boiled egg ; take out the white and chop with celery, lettuce or cabbage ; take the yolk and one tablespoonful of water, two of melted butter, salt, pepper, two teaspoonfuls of mustard, one-half cup of vinegar, a little salt, mix and pour over the potato before eating.—MRS. HODGE.

Slice four or five cold potatoes and two boiled eggs, place the slices of potato and egg in a dish together, seasoning with pepper, salt and a little onion ; over the whole pour two-thirds of a cup of vinegar. Excellent with baked beans —MRS. WILEY.

CABBAGE SALAD.

One egg, three tablespoonsful of sugar, butter size of a walnut, one tablespoonful of ground mustard, a little salt ; mix well and stir into one pint of cold vinegar ; boil, while boiling hot pour it over the cabbage finely cut.—MRS. WILEY.

Two eggs well beaten, one teaspoonful each of salt, pepper and mustard, well mixed with eggs, four tablespoonsful melted butter, six tablespoonsful of cream or milk, all well mixed, set it on the stove, and when quite hot mix one-half pint nice vinegar ; cook all together, stirring constantly until it thickens ; it should be as thick as cream ; chop fine, one medium-sized cabbage, and one-half hour before eating pour over it the dressing, cold.—MRS. J. D. HARDY.

One head of cabbage, chopped fine ; put in a frying pan one-half cup of vinegar, one tablespoonful of butter, one half teaspoonful of salt, one-half teaspoonful of pepper ; boil three minutes. Pour over the cold chopped cabbage.

One-half pint of sweet milk, one egg, boil two minutes ; pour over the cabbage when ready for the table. Set away four hours before using.—MRS. WM. S. LOOMIS.

EGG SALAD.

When cold, cut twelve hard boiled eggs in halves, remove the yolks, keeping the whites unbroken ; rub the yolks as fine and smooth as possible, work in a tablespoonful of butter, and season to taste ; add a little celery or lettuce cut very fine, and two small teaspoonsful of mustard wet with vinegar ; mix all together into a smooth paste ; if not moist enough add more vinegar, fill the whites, garnish with parsley or celery tops, and it makes a handsome dish for tea.—MISS FANNY FORD

RIPE CUCUMBER SALAD.

Twelve large ripe cucumbers cut up in dice shape ; let them stand over night in salt, and drain off thoroughly in the morning ; add six green peppers, three or four onions, chopped fine, with one-half gill celery seed, one ounce white mustard and same of black ; cover with cider vinegar, and let it stand two or three weeks when it is ready to eat.—MRS. A. L. SHUMWAY.

CHEESE STICKS.

One cup of grated cheese ; one cup of flour, a small pinch of cayenne pepper, butter same as for pastry ; roll thin, cut in narrow strips, and bake a light brown in a quick oven. Serve with salads.

SAUGES.

GRAVY FOR TURKEY.

Boil the heart and gizzard till very tender, chop fine ; take from the dripping pan in which the turkey was roasted, as much of the liquor as desired ; one spoonful of flour mixed with cold water, pour slowly into the hot liquor, stirring constantly ; cook three minutes. Salt, pepper, then add the chopped heart and gizzard.

GRAVY FOR BOILED OR BAKED FISH.

One-quarter pound of butter ; large spoonful of flour, thoroughly mixed ; one cup of boiling water ; salt if needed ; take the yolks of two hard-boiled eggs ; pulverize and add to the above : cook three minutes before the egg is added. If you wish the gravy to be dark scorch the flour.

BREAD SAUCE.

Two cups of milk, one cup of bread crumbs, one-quarter of a good-sized onion ; one tablespoonful of butter, salt and pepper to taste ; let onion and milk come to a boil together ; have bread very dry ; (dry previously in oven) ; roll rather fine and sift through flour sieve, put fine crumbs in milk and cook ten minutes, then take out onion and add seasoning and butter ; put tablespoonful of butter in small fry pan ; when very hot, but not burning, add coarse crumbs and stir constantly until crisp and brown. Sprinkle over birds or game of any kind and pour sauce around and serve.—MRS. WM. A. PRENTISS.

MINT SAUCE.

To one tablespoonful of very finely chopped mint, add one of sugar and two of vinegar.—MRS. WARD.

To tablespoonsful green mint chopped fine ; one tablespoonful white sugar, about one-half cup best cider vinegar ; put vinegar and sugar into the sauce boat and stir in the mint. Let it stand fifteen minutes before serving.—MRS. W. R. KEMP.

TOMATO CATSUP.

Slice the tomatoes and boil. When done, strain, and to four quarts of juice add one quart of vinegar, two tablespoonsful cinnamon, two tablespoonsful of cloves, two tablespoonsful of allspice, two tablespoonsful of mustard, two tablespoonsful of black pepper, pinch of red pepper. Boil three or four hours, bottle while hot.—MRS. OUTTERSON.

One bushel of tomatoes, one half-pint of salt, one ounce of cloves, one-half ounce black pepper, three sticks of cinnamon, one-half gallon vinegar, one-quarter pound allspice, one-half ounce each of black and white mustard, one-half teaspoonful cayenne pepper, one grated nutmeg.—MRS. W. B. C. PEARSONS.

Crush, with skins, six quarts of tomatoes; six tablespoonsful of salt, two tablespoonsful of cayenne pepper, six tablespoonsful of mustard seed, three tablespoonsful of allspice, six tablespoonsful of mace, six red peppers, six tablespoonsful of cloves; use whole spices; three pints of vinegar. Stew slowly for three hours; simmer down half; strain through a sieve.—MRS. A. E. JONES.

To one gallon of tomatoes boiled and strained, add six even tablespoonsful of salt, four tablespoonsful each of cloves, cinnamon and allspice, three teaspoonsful of black pepper, one pint of vinegar, one cup of sugar; boil three hours or until thick enough to suit.—MRS. C. H. PRENTISS.

GRAPE CATSUP.

To five pounds of grapes, boiled in one half-pint of water and strained, add three pounds of sugar, one pint of vinegar, two teaspoonsful each of all kinds of spice, and one teaspoonful of black pepper or cayenne to suit the taste

CHILI SAUCE.

Forty-eight ripe tomatoes, ten peppers, two large onions, two quarts of vinegar, four tablespoonsful of salt, two teaspoonsful of cloves, two teaspoonsful of cinnamon, two teaspoonsful of nutmeg, two teaspoonsful of allspice, one cup of sugar; slice the tomatoes; chop pepper and onions together; add vinegar and spices and boil until thick.—MRS. J. J. FRAZER.

Take thirty large ripe tomatoes, remove the skin, cut in large squares, then add six green peppers finely chopped, six onions finely chopped, four tablespoonsful salt, five tablespoonsful sugar, six cups of vinegar; simmer all together half an hour; when cool stir in one tablespoonful of ginger, one tablespoonful of cloves, one tablespoonful of allspice, one and one-half tablespoonsful of cinnamon, two nutmegs. Bottle up.—MRS. DR. TUTTLE.

Lard the bottom of a porcelain kettle ; one peck of ripe tomatoes, peel and cook them ; five large green-squash peppers, leave in about a dozen seeds, four large onions chopped very fine, peppers chopped very fine, also ; boil with the tomatoes one hour and a half, put it through the colander ; let it boil about twenty minutes ; season with one large spoonful of mustard mixed with a little vinegar, a small half teacup of salt, one cup of brown sugar, three pints of vinegar ; add cinnamon and cloves ; let it boil fifteen minutes after seasoning. Bottle or can.—MRS. SEARS.

BORDEAUX SAUCE.

Two gallons chopped cabbage ; one gallon chopped tomatoes, (green) ; one dozen onions, medium size ; one ounce celery seed, one ounce whole allspice, one ounce cloves, six green peppers, one-half pound white mustard seed, one gill salt, one and three-quarter pounds of brown sugar, one gallon vinegar ; mix all and boil fifteen minutes.—MRS. W. R. KEMP.

CRANBERRY SAUCE.

One quart of cranberries, one pint of sugar, one pint of boiling water ; allow them to just boil up once.—MRS. W. W. WARD.

APPLE SAUCE.

Take one cup of sugar and one cup of boiling water, put in the sauce-pan ; pare, core and quarter the apples ; drop into the liquid, cover and let cook till tender ; remove from the fire and let stand till cool, then turn out, and the apple will be whole.—MRS. G. H. GOLDTHWAIT.

Pare, core and slice some fine apples ; put them into a sauce pan with just sufficient water to keep them from burning, and some grated lemon peel ; stew them till quite soft and tender, then mash them to a paste, and make them very sweet with sugar, adding a small piece of butter and some nutmeg ; apple sauce is eaten with roast pork, roast goose and roast ducks. Be careful not to have it thin and watery.

SWEET PICKLES.

SWEET GRAPE PICKLE.

Eight quarts of grapes, seven pounds of brown sugar, one pint of very sharp vinegar, two tablespoonsful of ground cloves, two tablespoonsful of ground allspice, remove the skins from the grapes, boil the pulps tender and strain through a sieve; boil the skins in the vinegar and spices two hours, (using judgment), then add the pulp and sugar; boil slowly a little as you would jelly; when you perceive it to be jelly-like put in bowls or glasses.—MRS. M. ADAMS ALLEN.

WATERMELON PICKLE.

Take your watermelon rinds and cook them in vinegar, sugar and spices; one pound of sugar to a pint of vinegar; when tender remove the rinds and boil down the syrup; then pour it over the pickles.—ROSA M. PAPILLION.

PICKLED PEACHES.

One-half peck of peaches; two pounds of brown sugar; one ounce stick of cinnamon; one pint of vinegar; boil sugar and vinegar together twenty minutes; put your peaches in hot water for an instant, and on taking them out rub off the fur with a coarse towel; then stick four cloves into each peach and put them in the syrup and boil till tender.—MRS. L. F. HAYWARD.

SWEET PICKLED PEARS.

One quart of vinegar; three pounds of sugar; one teaspoonful of cinnamon; one of allspice; stick about six whole cloves into each pear; heat the vinegar; then add the sugar; then the spices tied in a bag; when this is boiling hot, pour over your pears which have previously been put in a jar; the pears should be a little mellow.—MRS. F. K. BLODGETT.

SWEET CURRANT PICKLE.

Seven pounds of ripe currants; five pounds of sugar; one pint of vinegar; two ounces of cloves; two ounces of cinnamon; four nutmegs; boil four hours.—MRS. JOHN C. NEWTON.

CURRANT PICKLES.

Seven pounds of currants, four and a half pounds of sugar, one pint of vinegar, put the sugar in the vinegar when hot, when dissolved put in the currants and let them boil fifteen minutes.—J. W.

SPICED CURRANTS.

Five pounds of currants; four pounds of sugar, one pint of vinegar, two dessertspoonsful of cinnamon, one tablespoonful of cloves, one nutmeg, boil one hour. Jam the currants before boiling.—MRS. J. D. HARDY.

SPICED HUCKLEBERRIES.

Six quarts of berries, three pounds of sugar, one pint of vinegar, two dessertspoonsful of cinnamon, two dessertspoonsful of cloves; tie the spices in a bag, put all in a kettle and boil four hours. Can while hot.—MRS. N. H. WHITTEN.

SWEET PICKLE.

Take a peck of green tomatoes and a few onions sliced; let them stand in salt and water twenty-four hours; strain off the water, then boil in three quarts of vinegar till tender; take them out of the vinegar, and boil in the vinegar, mace, less of cloves, ginger, half an ounce each; one tablespoonful of pepper, one tablespoonful box mustard, one-half cup of olive oil, two pounds of brown sugar, and pour over the tomatoes. A little celery seed boiled with the rest is good; will keep well.—MRS. W. B. C. PEARSONS.

SWEET GREEN TOMATO PICKLES.

Take eight pounds of green tomatoes, slice and sprinkle over them a teacup of salt, and let them stand over night; in the morning drain them out of the brine, and put them into a kettle containing four quarts of vinegar, two pounds of brown sugar, one tablespoonful of cinnamon, one tablespoonful of allspice, one tablespoonful of cloves, one tablespoonful of black pepper. Boil until tender.—MRS. A. T. TUTTLE.

RIPE TOMATO PICKLE.

Seven pounds of fruit, three pounds of sugar, one pint of vinegar, cloves.—MRS. A. T. TUTTLE.

SPICED TOMATOES.

One gallon of vinegar, two pounds of brown sugar, one ounce stick of cinnamon, one ounce of whole cloves, one ounce of allspice, scald this; then slice tomatoes and put in the vinegar until used up.—Mrs. H.

TOMATO CONDIMENT.

Eight pounds skinned tomatoes, four pounds of brown sugar, boil till thick and stir often ; one quart of cider vinegar, one teaspoonful of mace, one teaspoonful of all kinds of spice ; boil five minutes.—Mrs. H.

SOUR PICKLES.

"Hunger is the best seasoning for meat."—CICERO.

CHOW-CHOW.

Slice one peck of green tomatoes ; sprinkle over one large cup of salt ; let stand over night ; drain off and add six green peppers and six onions chopped fine ; mix with two pounds of sugar these spices, two tablespoonsful of ground mustard, four of fine black mustard seed ; one tablespoonful each, of whole cloves, peppercorns, ground cinnamon and mace ; one-half tablespoonful of pepper ; put layer of tomatoes in the kettle, cover with the spices another layer of tomatoes and so on till all is used ; cover with vinegar and let cook slowly two hours ; can in tight cans and it will keep years ; best when three years old.—MRS. H. H. GRIDLEY.

PICKLE LILY.

Slice one peck of green tomatoes ; add one pint of salt ; cover with water and let stand twenty-four hours ; rinse off with water ; take twelve green peppers, ten onions, one head cabbage ; squeeze the tomatoes out of the water and chop them all together ; cover them with vinegar and let scald ; draw off vinegar ; add a little molasses ; two tablespoonsful of ground cloves ; two tablespoonsful of cinnamon ; add ground horse-radish to suit taste ; mix ; cover with fresh vinegar and a little brown sugar on top of the jar ; four spoonsful of horse-radish will do ; this will keep for months in fall and winter.—MRS. J. S. WEBBER.

One peck of green tomatoes ; one quart of onions chopped fine ; one cup of salt ; let them stand over night ; drain well, and add one head of cauliflower ; one quart of peppers (chopped) ; stir in two ounces of cloves, two of allspice, two of cinnamon, two of mace, four ounces of mustard seed ; cover with good cider vinegar ; heat quite hot and put into jars ; cover when cold.—MRS. J. D. HARDY.

EAST INDIA PICKLE.

One peck of green tomatoes ; four heads of cauliflower, salted twenty-four hours ; drain, and mix with a handful of horse-radish ; one ounce of

cloves ; one ounce of cinnamon ; ten or twelve green peppers chopped fine ; one-fourth pound of brown sugar ; one-fourth pound each of black and white mustard seed ; one-eighth pound of celery seed ; three bunches of celery, chopped ; fifty small cucumbers, put all in a kettle and add two quarts of vinegar and one quart of water ; scald ten minutes, (not boil), then drain and add cold vinegar enough to cover it ; cook five minutes.—
MRS. W. W. WARD, MRS. A. L. SHUMWAY.

PICKLED RED CABBAGE.

Four large heads of cabbage cut into quarters ; boil till tender ; take one-half teacupful of salt and one ounce each of whole cloves, cinnamon and allspice ; drain the cabbage, put it into a stone jar, sprinkle on two-thirds of a cup of salt ; add the spices, cover with hot vinegar and cover tightly.—
MRS. A. A. WAIT.

Choose two middle-sized, well-colored and firm cabbages ; shred them very finely, first pulling off the outside leaves ; mix with them one-half pound of salt ; tie them up in a thin cloth and let hang for twelve hours ; then boil one quart of vinegar with one ounce of ginger, one half ounce of black pepper, one fourth ounce of cloves, put the cabbage into jars and pour the vinegar over it when cold.—
MRS. J. W. RATHBURN.

HODGE PODGE.

Two quarts of chopped green tomatoes, two quarts of onions, two quarts of green peppers ; to the six quarts add one pint of brown mustard seed, one cup of salt ; after standing three days, add vinegar sufficient to cover it.—
MRS. J. J. FRAZER.

CUCUMBER PICKLE.

Place one-half peck of small cucumbers in a jar ; make a brine with two cups of salt and pour while hot over the cucumbers ; close tightly and let remain three days ; four quarts of vinegar, add one dozen small onions ; one ounce each of ground spices, (cloves, cinnamon, allspice), drain the cucumbers and return to the jar, then add the spices tied in a bag, and the onions ; pour over these the hot vinegar, close tightly.—
MRS. A. A. WAIT.

One peck of cucumbers, sprinkle over with salt and cover with boiling water ; the second morning pour this off and repeat the same ; the third morning cover with scalding vinegar ; add two green peppers ; scald the same vinegar for two more mornings and pour again on the cucumbers ; tie one ounce of whole cloves in a bag and add.—
MRS. L. F. HAYWARD.

To twelve large ripe cucumbers, cut up in dice shape, which let stand in salt over night ; drain off thoroughly in the morning. Add six green

peppers and three or four onions chopped fine, with one half-gill of celery, one ounce of white mustard seed and the same of black ; cover with cider vinegar ; let stand two weeks or longer before using.—MRS. WARD.

GREEN TOMATO PICKLE.

Slice two gallons of green tomatoes ; put them into a pan with a layer of salt and a layer of tomatoes, with half a dozen of sliced onions alternately put with the tomatoes and salt ; let them remain in salt all night ; the next morning rinse and drain well ; put them into a kettle with one gallon of strong cider vinegar, four pounds of brown sugar, four table-spoonsful of mustard, four of ground allspice, four of ground ginger, five of cinnamon, four of cloves, four of black pepper, four of celery seed, one-half dozen red or green peppers, sliced fine, two teaspoonsful of ground mace, four tablespoonsful of olive oil ; let boil three or four hours ; then, if the vinegar is not as strong as it should be, while the pickles are still warm, add a quart of cold vinegar.—MRS. JOHN SMITH.

BREAKFAST AND SUPPER.

“Dinner may be pleasant ;
So may social tea ;
But yet, methinks the breakfast
Is best of all the three.”

PARKER HOUSE ROLLS.

Two quarts flour ; one teaspoonful salt, and two tablespoonsful of lard ; one pint scalded milk ; one cent's worth yeast ; one scant half cup of sugar ; mix well flour, lard and salt ; when the milk is lukewarm add yeast and sugar ; make a deep hole in the mixture, just covering it lightly with flour ; let it rise seven or eight hours ; then mix soft as bread ; roll out ; cut round ; lap over, putting a piece of butter between the lap ; then let the rolls rise previously to baking.—LILLIAN BARKALOW.

One quart of sifted flour ; one half cup of yeast ; two tablespoonsful of sugar, two tablespoonsful of butter, one tablespoonful of lard ; salt ; pour one pint of boiling milk on all except the yeast, which add when lukewarm ; mix early in the morning and knead at noon, adding flour to make as stiff as biscuit ; when light roll thin and cut out round ; spread one-half with melted butter and turn the other over it.—MRS. G. H. PHELPS.

One pint milk, one-quarter cake yeast, or one cent's worth, two tablespoonsful melted butter, two tablespoonsful sugar, a little salt, mix like bread at night ; in the morning mould fifteen minutes ; again at noon the same ; roll out ; cut with a round cooky cutter, and put in a bit of butter in each ; fold over and let them rise until time to bake for tea. Quick oven.—MRS. JAMES NEWTON.

FRENCH ROLLS.

Two quarts of flour, one tablespoonful of white sugar ; piece of butter, size of an egg, rubbed in flour ; one pint of milk, boiled and cooled ; one-half teaspoonful of salt, one-half cup of yeast, mix and knead fifteen min-

utes ; let rise again till light ; cut with large biscuit cutter ; brush over with soft butter ; fold together ; rise again till light ; bake twenty minutes ; make three dozen.—MRS. J. N. SACKETT.

WHEAT ROLLS.

Two quarts of flour ; (less if Haxall is used), one pint of milk, one penny's worth of yeast, one tablespoonful of sugar, two tablespoonsful of butter ; mix at night ; in the morning knead thoroughly ; set to rise again ; when light, cut with a biscuit cutter ; butter the edge and fold nearly double ; bake twenty minutes.—MRS. E. J. POMEROY.

POTATO ROLLS.

Boil one pint of sliced and peeled tomatoes ; pour off the water, mash fine, add one and one-half pints of water, then strain ; one-half cup of sugar, one tablespoonful of lard, cup of yeast ; rise over night ; flour to thicken enough to roll.—MRS. J. J. FRAZER.

CREAM TARTAR BISCUITS.

One quart flour sifted with two teaspoonsful of cream of tartar ; rub in butter size of an egg ; add sweet milk to make a soft dough ; one teaspoonful of saleratus in the milk.—LILLIAN BARKALOW.

SQUASH BISCUIT.

One pint sifted squash, one-half pint of milk, one-half pint of yeast, one cup of sugar, butter size of a hen's egg, a little salt and a little soda ; make them rather stiff ; let them rise over night ; in the morning mould into small biscuit ; let them rise again and bake. They are very nice.—MRS. M. E. TOPLIFF.

TEA BISQUIT.

Three cups of flour, three heaping teaspoonsful of Royal baking powder, butter size of an egg, make a soft dough with milk and bake quickly. This also makes a good short cake for berries or fruit.—MRS. C. P. LYMAN.

JOHNNY CAKE.

One teacup of Indian meal, one and a half teacup of flour, one egg, two-thirds of a teacup of sugar, salt, one teacup sweet milk, one teaspoonful of baking powder.—MRS. E. M. R.

CORN CAKE.

One cup of corn meal, one cup of flour, one-half cup of sugar, one-half cup of cream, one egg, small cup of milk, one teaspoonful of baking powder.—MRS. HODGE.

Two cups of flour, one cup of corn meal, one and a half cups of sweet milk, one third of a cup of butter, one-half cup of sugar, three eggs; one teaspoonful of soda, two teaspoonsful of cream tartar.—MRS. H. W. COOLEY.

BUNS.

One pint of milk; one cup of sugar, one cup of butter, one-half cup warm water, one egg and a pinch of soda, one half cent's worth of yeast. MRS. J. R. WORTHINGTON.

One cup of milk, one-half cent's worth of yeast, one tablespoonful of sugar, when raised add two eggs, one cup of sugar, one-half cup of butter, currants and cinnamon. Flour to make a stiff dough.—MRS. GEO. H. PERRY.

SCOTCH CURRANT BUNS.

Four pounds bread dough; mix one-half pound of lard in the dough; take off a piece for the cover, then mix in three pounds of raisins, two pounds of currants and spice to taste; you may add a little orange peel, cut small; the cover must be placed about the bun so that no fruit will appear on the outside. The fruit must be thoroughly mixed with the dough.—JENNIE WATSON.

RUSKS.

One pint of warm milk, two eggs, salt, butter size of an egg, one tablespoonful of sugar, flour enough to knead; rise; then make out and let rise again.—MRS. F. B. RANLET.

MUFFINS.

One egg, one cup of milk, two cups of flour, one tablespoonful of sugar, two teaspoonsful of baking powder, pinch of salt, bake in gem pans.—MRS. J. H. FRARER, MRS. HODGE.

One cup of milk, one tablespoonful of sugar, one egg, two teaspoonsful of cream tartar, one pint of flour, one-half teaspoonful of soda, a little salt.—MRS. A. W. ESLEECK.

RAISED MUFFINS.

Melt a tablespoonful of butter in one pint of milk, a little salt, two eggs, half a gill of yeast, flour to make a thick batter.—ROSA M. PAPILLION.

GRAHAM MUFFINS.

One and a half pints of Graham flour, one-half pint of wheat flour, a pint cup three-quarters full of sour milk, add sour cream until full, one teaspoonful of soda, a little molasses and a little salt, bake in gem irons. Have them hot before turning in the mixture —MRS. PEARSONS.

One quart Graham flour, one pint milk, half-pint of water, two table-spoonsful yeast, two tablespoonsful melted butter, two eggs, half teaspoonful of salt, one tablespoonful of sugar; mix thoroughly; when light, pour in hot muffin iron. Bake quickly.—MRS. E. J. POMEROY.

WHEAT MUFFINS.

Three cups of flour, one cup of milk, one egg, one-half cup of sugar, one tablespoonful of butter, salt, two teaspoonsful cream tartar, one teaspoonful of soda.—MRS. CLIFFORD.

RYE MUFFINS.

One egg, one cup of milk, little salt, one third of a cup of molasses, one cup of rye flour, one cup of wheat flour, half teaspoonful of soda, one teaspoonful of cream tartar; beat egg, then put in milk, salt and molasses; then rye; sift soda and cream tartar through sieve with wheat flour, put in pan and have hot before putting in dough; small bit of lard in each gem pan.—M. H. CURRIER.

One pint of milk, one pint of flour, one pint of rye flour, half cup of sugar, three eggs, one teaspoonful of soda, two teaspoonsful of cream tartar, one teaspoonful salt.—MRS. DR. HUBBARD.

SQUASH MUFFINS.

One cup of squash, two cups of milk, two tablespoonsful of butter, two tablespoonsful of sugar, two tablespoonsful of yeast; mix like biscuits and let them rise over night.—CORA FAIRCHILD.

WAFFLES.

One pint of sweet milk, two heaping teaspoonsful of baking powder, flour to make as thick as griddle-cakes; then add three eggs, well beaten, and a piece of butter size of an egg, melted. Fry brown in waffle iron.—MRS. H. H. GRIDLEY.

Two cups of milk, three cups of flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful of soda, one teaspoonful of melted butter.—MRS. A. W. ESLEECK.

Yolks of three eggs, one quart of milk, one-half cup of melted butter, one heaping teaspoonful of baking powder, afterwards add the whites of eggs and flour enough to make a thin batter.—MRS. W. B. C. PEARSONS.

GRAHAM GEMS.

One egg, one-third of a cup of sugar, one and one-fourth of a cup of sour milk, two cups of graham, one-half teaspoonful of soda, salt.—MRS. HODGE.

One cup of sweet milk, one egg, two tablespoonsful sugar, one and one-half teaspoonsful of baking powder, butter size of an egg, and a little salt; enough graham flour to make a thin batter. Have gem-pans very hot and bake in a quick oven.—MRS. F. D. HAYWARD.

One and one-half cups of graham flour, two teaspoonsful of yeast, two and one-half teaspoonsful of sugar, one teaspoonful of salt, one cup of milk, one-half cup of water.—G. A. MAXFIELD.

SALLIE LUNN GEMS.

Two tablespoonsful of melted butter; one egg; two tablespoonsful of sugar; one cup of sweet milk; two cups of flour; one and one-half teaspoonsful of baking powder; bake in a hot oven fifteen minutes.—MRS. M. W. PRENTISS.

SALLY LUNN.

Two eggs; three cups of flour; one cup of milk; small piece of butter; three tablespoonsful of sugar; two teaspoonsful of cream tartar; one teaspoonful of soda.—MRS. A. W. ESLEECK.

POP-OVERS OR BREAKFAST CAKES.

One egg; one cup of flour; one cup of milk; a little salt; makes one dozen; bake in gem pan, previously heated in the oven.—MRS. W. C. NEWELL, MRS. A. W. ESLEECK.

EGG POP-OVERS.

Three cups of flour; three cups of milk; three eggs; beat eggs twenty minutes; add milk and flour; bake in quick oven.—MRS. J. J. FRAZER.

LIGHT TEA CAKE.

One cup of sugar ; one-half cup of melted butter ; one and one-quarter cups of milk ; two eggs ; two teaspoonsful of cream tartar ; one teaspoonful of soda ; flour to make a stiff batter ; bake twenty minutes in a hot oven.—MRS. E. W. BARTLETT.

HUCKLEBERRY CAKE.

Two eggs ; one cup of sugar ; one cup of sweet milk ; one tablespoonful of butter before it is melted ; one teaspoonful cream tartar ; one-half teaspoonful of soda ; no rule for flour, but use considerable ; one pint of berries.—MRS. WARD.

STRAWBERRY SHORTCAKE.

One cup of powdered sugar ; one tablespoonful of butter, rubbed into sugar ; three eggs ; one cup of flour ; two even teaspoonsful of baking powder ; two tablespoonsful of cream ; bake in three jelly cake tins ; when quite cold, lay between the cakes nearly a quart of nice strawberries.—MRS. ROBERT H. SEYMOUR.

One-half cup of butter ; one pint of milk ; two teaspoonsful of cream tartar ; one teaspoonful soda ; three pints of flour.—MRS. JOHN C. NEWTON.

LEMON SHORTCAKE.

Make a rich cake, split and butter ; then take rind, juice and pulp of three lemons, grated ; one cup of sugar, one cup of cream, mix thoroughly and spread.—MRS. W. C. NEWELL.

ORANGE SHORTCAKE.

One quart of flour, two tablespoonsful butter, three teaspoonsful of baking powder ; mix thoroughly with the flour, not very stiff, with milk or cold water ; work as little as possible ; bake, cut open, and lay sliced oranges between ; cut in squares and serve with pudding sauce. Berries may be used.—MRS. T.

CROQUETTES.

Take any kind of fresh meat or fowl, chop very fine ; add an equal quantity of smoothly mashed potatoes ; mix and season with butter, salt and pepper ; make into cakes ; dip in egg and bread crumbs and fry a light brown. A nice relish for tea.—MRS. C. P. LYMAN.

HENRIETTAS FOR TEA.

Three eggs, well beaten ; one cup of milk, one teaspoonful of baking powder, salt, flour enough to make a little thicker than for pancakes, fry in fat or lard and serve hot; with powdered sugar sprinkled over.—MRS. H. H. GRIDLEY.

FRENCH PUFFS.

Two tablespoonsful of sugar, one tablespoonful of butter, one egg one cup of milk, one pint of flour, one and one-half teaspoonful baking powder.—MRS. JOHN C. NEWTON.

APPLE FRITTERS.

Pare some nice large apples and cut in thick slices ; dip each in a batter made of one pint of sweet milk, three eggs, a little salt and one pint of flour with one teaspoonful of baking powder in it ; fry in butter ; serve with powdered sugar or a sweet sauce.—MRS. H. H. GRIDLEY.

CORN FRITTERS.

Two ears of sweet corn, grated fine ; salt, pepper ; mix with one beaten egg ; make into small cakes and fry in lard or butter.

CRUMB GRIDDLES.

One pint of milk and one cup of bread crumbs ; soak over night ; then add one half teaspoonful of salt ; one egg, two tablespoonsful of molasses, one tablespoonful of melted lard, one teaspoonful of soda ; flour enough to make a batter.—MRS. G. H. GOLDTHWAIT.

WHEAT GRIDDLE CAKES.

Three cups of flour, three teaspoonsful of baking powder, butter size of an English walnut ; milk to make a batter.—MRS. J. E. KELLOGG.

FISH BALLS.

Boil potatoes and mash ; pick up codfish very fine and pour on boiling water ; let stand till soft, then add the potatoes, having half as much fish as potatoes ; one egg, well beaten, two tablespoonsful of cream, a little pepper ; fry before the potato gets cold, in spider with butter or salt pork.—MRS. H. H. GRIDLEY.

BREAKFAST DISH.

One small pint of finely chopped and shredded codfish ; one heaping quart of pared potatoes ; boil twenty minutes ; turn off the water and mash the potatoes with the fish ; add a piece of butter size of an egg, and one egg ; put in a pudding dish, set in the oven and brown lightly —Mrs. WARD.

TURKEY HASH.

Take of roasted turkey, chopped fine, as much as you care to put in a sauce-pan ; pour in cream enough to permeate all in the pan, and a little butter and season to taste ; when thoroughly cooked or heated through, pour it on warm toast that has been buttered, if preferred ; then put on the toast a fresh poached egg, one for each person ; serve piping hot.—Mrs. W. S. LOOMIS.

HAM AND EGG ON TOAST.

Chop fine, pieces of cold boiled or fried ham ; toast and butter slices of bread ; spread the ham on the bread, and place in the oven about three minutes ; beat six eggs, with one-half a cup of milk, a little pepper and a teaspoonful of salt ; put this mixture in a sauce-pan with two tablespoonsful of butter, and stir over the fire until it begins to thicken ; take off and beat for a minute, then spread on the ham and toast.—F. B. RANLET.

CHICKEN CROQUETTES.

One solid pint of finely chopped, cooked chicken ; one tablespoonful of salt ; half a teaspoonful of pepper ; one cupful of cream, rich milk or chicken stock ; one tablespoonful of flour ; four eggs ; one teaspoonful of onion juice ; one tablespoonful of lemon juice ; one pint of bread crumbs ; three tablespoonsful of butter ; put the cream or stock on to boil ; mix the flour and butter together, and stir into the boiling cream ; then add the chicken and seasoning ; boil two minutes ; add two of the eggs well beaten ; take off the fire, and set away to cool ; when cold, shape and fry in the following manner : take about a tablespoonful of the mixture, and roll in both hands in the shape of a cylinder ; roll in crumbs, then in salted, beaten egg ; place a few at a time in a frying basket, and plunge in boiling fat ; cook about two minutes, or until a rich brown ; veal, mutton, lamb, beef, turkey, fish and lobsters can be prepared in the same manner.—F. B. RANLET.

OMELETTE.

Six eggs—whites and yolks beaten separately ; one pint of milk ; one-half teacup of flour ; salt to taste ; add whites of eggs last and mix only partially.—AGNES ALLYN.

Six eggs—yolks and whites beaten separately ; one cup warm milk with a tablespoonful of melted butter in it ; one tablespoonful of flour wet to a paste and put into the milk ; add the whites last ; cook in a spider till the bottom is done ; then put in the oven till cooked through ; then roll up ; salt and pepper.—MRS. A. L. SHUMWAY.

STUFFED EGGS.

Boil the eggs hard, and cut them in two ; take out carefully the yolks ; mash them well, adding a little finely minced onion, parsley, pepper and salt ; mash also, double the quantity of bread which has been soaked in milk ; mix all together, and bind them with the raw yolk of an egg ; stuff the eggs with this mixture, so that each half has the appearance of containing a whole yolk ; smooth the remainder of the mixture on the bottom of a pie dish ; arrange the halves symmetrically in the bed, and brown a little in the oven.—MRS. C. P. LYMAN.

BOILED EGGS.

The fresher they are the longer time they will require for boiling ; if you wish them quite soft, put them into a sauce pan of water that is boiling hard at the moment, and let them remain in it three minutes ; in ten minutes fast boiling they will be hard enough for salad.

SCRAMBLED EGGS.

Have in your stew-pan one cup of sweet milk ; a piece of butter half the size of an egg ; let it come to a boil, then break in six eggs and stir briskly with a knife till it thickens ; add salt and pepper.—MRS. G. H. GOLDTHWAIT.

OMELET WITH HAM, TONGUE OR CHICKEN.

Make a plain omelet ; when it is done, scatter thickly over the surface some minced ham, tongue, or seasoned chicken ; slip your broad knife under one side of the omelet and double in half, enclosing the meat ; then turn on to hot dish ; or you can stir the minced meat into the omelet after all the ingredients are put together, and then fry.—BELLE GOLDTHWAIT.

CUPS AND SAUCERS.

Cut six hard boiled eggs smoothly in two and take out the yolks, making of the white of each egg two cups ; cut a small piece from the bottom of each cup, so it will stand upright ; mash the yolks to a powder and mix with them a cupful of minced cold meat, well seasoned ; mould into balls the size and shape of egg yolks ; put one of these into each cup ; cut stale

bread into rounds with a cake cutter, scoop out a hollow in each to fit the bottom of an egg, toast and butter them, and put an egg cup in each. Arrange on a hot platter and pour over a large cupful of well-seasoned gravy or drawn butter. Heat a few moments before serving.

EGGS IN THE NEST.

Prepare the yolks as directed above. Shed the whites into fine strips and heat them with a tablespoonful of butter. Pile the formed yolks in the centre of a dish, and arrange the whites around them like hay or straw. Pour over a cupful of drawn butter and send it to the table hot.

DRAWN BUTTER SAUCE.

Melt one fourth of a cupful of butter and mix it smoothly ; two table-spoonful of flour, add a pint of hot water gradually; salt and pepper, then add another scant fourth of a cupful of butter.

SNOW EGGS.

Whites of eight eggs, beaten very stiff ; yolks of the same ; one pint of fresh milk flavored with orange, flower water and a little grated lemon rind, powdered sugar to taste, beaten with the whites of the eggs. Boil the milk, add flavoring while it is hot. When the milk is almost to boiling drop in the whites in large spoonfuls, turning over carefully so they will swell. Pile the snow balls in a dish when done ; strain the milk, sweeten to taste, pour into it the yolks ; cook until creamy. Pour the custard over the snow balls and serve cold or hot.

STEAMED EGG.

Beat one egg very light ; add seasoning with a little salt, pepper and a bit of butter ; pour it over a slice of crustless dry buttered toast. Set the whole in the steamer and steam two or three minutes.

GERMAN TOAST.

One egg and a pinch of salt, beaten very light ; one cup of milk. Dip slices of bread, fry in a spider greased with butter ; brown both sides, remove and butter the slices before serving.—MRS. GOLDTHWAIT.

DUTCH CHEESE.

Set your sour milk on the back of the stove and leave until the whey separates ; then strain, put in a pinch of salt and a small piece of butter or one teaspoonful of cream. Work it with the hands and mould into little balls.

MILK TOAST.

One pint of milk, scalded ; one tablespoonful of corn starch ; one large tablespoonful of butter ; one-half teaspoonful of salt ; bread may be toasted or not ; dip into salted water and place in a deep dish ; pour over it the mixture and serve at once.

SHORT CAKE.

One pint flour ; one-quarter cup butter ; one egg ; one-half teaspoonful salt ; one scant cup milk ; one-half teaspoonful soda ; one teaspoonful cream tartar ; mix flour, salt, soda, cream tartar ; rub in the butter ; beat the egg and mix it with the milk ; then stir this into the dry mixture and bake in a hot oven twenty or thirty minutes.

EAST INDIA BREAKFAST DISH.

One-half pound rice, boiled in boiling water twenty-five minutes, drained and returned to the sauce-pan with two tablespoonsful butter, a little salt and cayenne pepper ; one pound of salt codfish, freed from skin and bone, to be stirred on the fire until very hot ; then take it off the fire, stir in two well beaten eggs and serve at once.

WELCH RAREBIT.

One-quarter pound cheese ; one-quarter cup cream or milk ; one teaspoonful mustard ; one half teaspoonful salt ; one teaspoonful butter ; one egg ; few grains of pepper ; grate or break the cheese into small pieces ; put with the milk into a double boiler ; mix mustard, salt and pepper, and then add the egg and beat well ; when the cheese is melted, stir in the egg and butter and cook two minutes, or until it thickens a little, but not until it curdles ; pour it over toasted slices of bread.

BREAD.

“The very staff of life ;
The comfort of the husband, the pride of the wife.”

POTATO YEAST.

Boil six large potatoes in three pints of water ; tie a handful of hops in a bag and boil with potatoes ; when thoroughly cooked, drain the water on a large spoonful of flour, then mash the potatoes and add to the water with one tablespoonful of salt, and one half cup brown sugar ; when somewhat cooled add one cup of yeast ; keep the whole little warm until it is light and spongy ; cover tight and put in a cool place. One cup of this yeast will make four large loaves of bread.—MRS. J. E. KELLOGG.

BREAD.

Make a sponge with one cup of flour, three cents' worth of yeast, two tablespoonsful of sugar, one tablespoonful of salt, one tablespoonful of lard, three pints of water ; when light add three quarts more of flour ; knead thoroughly and let rise, knead and put into pan ; let rise one hour at least before baking.—MARY J. HUNTER.

WHEAT BREAD.

One-half cake of yeast dissolved in one-half cup water, or two cent's worth of yeast, one-quart of milk, blood warm, with a piece of butter the size of an egg in it ; one large tablespoonful of sugar, one teaspoonful of salt, flour enough to knead it hard ; cover it and set it in a warm place to rise ; then stir it down and let it rise again ; knead ; put in pans ; rise once more.—MRS. GOLDTHWAIT.

GRAHAM BREAD.

Two cups of milk, three cups of graham flour, one cup of fine flour, one-half cup of molasses, one teaspoonful of soda, a little salt ; steam two hours ; bake half an hour.—MRS. GEO. W. PRENTISS.

One cup of sour milk, one-half cup of molasses, two cups of graham flour, one cup of wheat flour, one teaspoonful of soda; salt.—**MRS. DOUGHERTY.**

One quart of graham flour, one quart of wheat flour, one tablespoonful of lard; one tablespoonful of molasses, one-quarter of a cup of sugar; one teaspoonful of salt, one cents' worth of yeast, water enough to make a stiff batter; stir, and rise until morning; in the morning stir a little and put in tins.—**MRS. J. S. WEBBER.**

RYE BREAD.

One pint of milk, four tablespoonsful of home-made yeast, one small tablespoonful of sugar; stir in rye flour enough to make a stiff batter; let rise over night; in the morning stir in as much more rye flour as you can; let rise, then knead, put in pans and rise again; bake three quarters of an hour.—**J. W.**

TOGUS LOAF.

Three cups of sweet milk, one cup of sour milk, four cups of Indian meal, one cup of flour, one cup of molasses, one teaspoonful of salt, one teaspoonful of soda; steam four hours; then put it in a buttered two quart pan, not cover the pan, but cover the kettle you set the pan in; after it is steamed set in the oven half an hour; serve warm.—**MRS. E. W. BARTLETT.**

SHORT BREAD.

One pound of butter, one-half pound of sugar, two pounds of flour, no water.—**JENNIE WATSON.**

ABERNETHEYS.

Four pounds of flour, one pound of lard, one-half pound of sugar.—**JENNIE WATSON.**

STEAMED BROWN BREAD.

One cup of rye meal, one cup of flour, two cups of Indian meal, one cup of molasses, one pint of sweet milk, one teaspoonful of soda; salt; steam four hours.—**MRS. W. B. C. PEARSONS.**

BROWN BREAD.

One pint of sour milk, one pint of sweet milk, four cups of Indian meal, two cups of rye meal, two-thirds cup of molasses, two teaspoonsful of soda; salt; steam four hours.—**MRS. GEO. H. PERRY.**

One quart of Indian meal, one pint of rye meal, one pint of sour milk, one pint of warm water, one-half pint of molasses, three teaspoonsful of soda, one teaspoonful of salt; steam for five hours.—MRS. N. C. NEWELL.

Two cups of rye meal, three cups of Indian meal, one-half cup of molasses, one quart of sweet milk, one teaspoonful of soda, salt; steam three hours.—MRS. N. H. WHITTEN.

BOSTON BROWN BREAD.

Three cups of Indian meal, one and one-half cups of rye meal one-half cup or more of molasses; one quart of sweet milk; two even teaspoonsful of soda dissolved in the milk; beat well together, and steam in tin pudding boiler four hours.—MRS. F. D. HEYWOOD.

BROWN BREAD.

Three cups of sweet milk; one cup of molasses; three cups of corn meal; two cups of graham flour; one teaspoonful of salt; two teaspoonsful of soda; steam three hours.—MRS. H. H. GRIDLEY.

CINNAMON BUNS.

Reserve one quart of dough (light bread); work in one cup sugar; two tablespoonsful butter, and a little cinnamon; roll an inch thick; cut in shape; let rise and bake; when nearly done spread over the tops cinnamon and sugar dissolved in a little water.

GRAHAM BREAD.

Two cups graham flour; one cup wheat; one-half cup molasses; one and one-quarter cup of milk; two teaspoonsful baking powder; a little salt.

PUDDINGS.

"The proof of the pudding lies in the eating."

TROY PUDDING.

One cup of butter ; one-half cup of sugar ; one-half cup of molasses ; one cup of sour milk ; one cup of chopped raisins or figs ; three cups of flour ; one teaspoonful of soda ; one teaspoonful of cloves ; one teaspoonful of cinnamon ; a little nutmeg ; steam three hours ; serve hot with a rich sauce.—MRS. J. G. MACKINTOSH.

One cup of milk ; one cup of molasses ; one cup of butter ; one cup of suet ; one cup of raisins ; three and one-half cups of flour ; one teaspoonful of soda ; boil or steam three hours. "Just as good next day."—MRS. J. J. FRAZER.

AMHERST PUDDING.

One cup of molasses ; one cup of sweet milk ; one cup* of chopped suet ; one cup of raisins ; one teaspoonful of saleratus ; one teaspoonful of cloves ; one teaspoonful of cinnamon ; one-half teaspoonful of allspice ; one teaspoonful of nutmeg ; make it stiff and steam three hours.—CORA FAIRCHILD.

TAPIOCA PUDDING.

One quart of milk ; two-thirds cup of tapioca ; two or three eggs ; a dessertspoonful of butter ; two-thirds cup of sugar ; one teaspoonful of salt ; flavor with lemon, nutmeg, or extract of rose ; do not wash the tapioca as the fine powder is the nicest part ; but pick it over carefully and soak over night in half of the milk ; if you have not done this, and need the pudding for dinner, it will soak in cold water, (twice as much water as tapioca), in two or three hours ; boil it in the milk ; set into a kettle of hot water ; stir often ; beat the eggs and sugar thoroughly together ; stir them and all the other ingredients into the milk while hot ; if the pudding is put at once in the oven it will bake in three-fourths of an hour or a little less.—MRS. A. H. CHILDS.

A small cup of tapioca ; one quart of milk ; four eggs ; one teacupful of sugar ; a piece of butter the size of an egg ; a little nutmeg ; put the tapioca in the milk, placing it in a pan of water on the stove until it thickens ; beat the eggs with the sugar, reserving the whites of two, to which add a little sugar, to be used as frosting ; butter the dish well ; turn in the mixture and bake one hour.—MRS. W. G. TWING.

Three large tablespoonsfuls of tapioca, soaked in a little water over night ; three eggs, one quart of new milk ; cook like boiled custard ; make a frosting as for cake and spread on the pudding while hot.—MRS. MOSES NEWTON.

FROZEN PUDDING.

One-half pint of milk, heated as for custard ; one egg, one half cup of sugar, one dessertspoonful of gelatine, and one dessertspoonful of corn starch dissolved in milk ; add these to the boiling milk, then add the egg and sugar well beaten ; cook till quite thick ; when cold, add one-half cup of sugar, one-half pint of cream ; add raisins and citron, when partly frozen.—MRS. A. G. MAGNA.

One generous pint of milk, two cups of granulated sugar, one scant half-cup of flour, two eggs, two tablespoonsful of gelatine, one quart of cream, one pound of chopped figs. Directions for making : make a boiled custard of the eggs, sugar, flour and milk ; when cold add gelatine and figs ; freeze like ice cream.—MRS. BOND.

COTTAGE PUDDING.

Three-quarters of a cup of sugar, three tablespoonsful of melted butter, one egg, one cup of milk, one pint of flour, three teaspoonsful of baking powder.—MRS. J. S. McELWAIN.

One cup of sugar, one-half cup of butter, one and one-half cups of flour, one-half cup of milk, two eggs, one and one-half teaspoonful of baking powder.—MRS. W. W. WARD.

One cup of sugar, one heaping tablespoonful of butter ; one egg, well beaten ; one cup of milk, one pint sifted flour, two teaspoonsful cream tartar, one teaspoonful of soda. SAUCE : One tablespoonful of butter, one of flour, one egg, three tablespoonsful of sugar, half-pint of boiling water, lemon or vanilla.—MRS. MILES.

GRAHAM PUDDING.

One and one-half cups of graham flour, one cup of sweet milk, one cup of chopped raisins, one cup of molasses, one-half teaspoonful of soda, one teaspoonful of cloves and cinnamon ; steam two hours.—MRS. S.

Two cups of graham flour, one cup of molasses, one cup of sweet milk, one cup of raisins, half a cup of currants, one teaspoonful of soda, salt; steam three hours. For the sauce, scald two-thirds of a cup of sweet milk and turn on the yolks of two eggs, and one-half cup of sugar, flavor with lemon and vanilla, set over a tea kettle until wanted; then have the whites of the eggs beaten stiff and stir in lightly.—MRS. G. A. PHELPS.

INDIAN PUDDING.

Place the milk in a pail and put the pail in hot water; two quarts of milk; boil one pint; when it boils stir in one cup of Indian meal, then three-quarters of a cup of molasses; remove from the fire; add salt and a little cinnamon, then stir in the rest of the milk, cold, except one-half pint; butter a dish and pour this in; then pour the rest of the milk around on this without stirring; bake four hours.—MRS. JOEL RUSSELL.

OLD FASHIONED INDIAN PUDDING.

One quart of milk, three handfuls of Indian meal, stir in while the milk is hot; let it cool and add one egg, molasses to sweeten, butter half the size of an egg, cinnamon and salt to your taste; bake three-quarters of an hour.—MRS. W. R. KEMP.

INDIAN PUDDING.

Two quarts of milk, one cup of Indian meal, one cup of molasses, two eggs, a little salt, scald the meal in one quart of milk, then add the remainder of the milk, molasses, eggs and salt; when mixed put a little butter on top in small bits, and bake three hours.—MRS. A. ALLYN.

ENGLISH PUDDING.

Four eggs well beaten; one coffee-cup of suet, chopped fine; one cup of sour milk, two coffee-cups of chopped raisins, one small teaspoonful of soda, one small teaspoonful of salt, one nutmeg, flour enough to make a stiff batter; steam five hours; serve with egg sauce; this pudding is good when cold, if, instead of the suet, you use half the quantity of butter.—MRS. DR. TUTTLE.

One cup of molasses, half cup of butter, one cup of sweet milk, one cup of chopped raisins, five and a half cups of flour, one teaspoonful of soda, one teaspoonful of different spices, steam two or three hours.—MRS. E. H. POTWIN.

One quart of flour, half cup of molasses, half cup of shortening, one coffee cup of sweet milk, one coffee cup of chopped raisins or apples, one teaspoonful of soda, salt, spice; steam three hours or bake half an hour.

SAUCE FOR ENGLISH PUDDING.

One cup of sugar, one egg, one great spoonful of butter, beat all to a froth, and add one pint of boiling water.—MRS. J. U. WOODS.

PLUM PUDDING.

One cup of suet, chopped fine ; one cup of molasses, one cup of milk, one cup of raisins, three and a half cups of flour, one teaspoonful of soda, one egg, one tablespoonful each of cloves and cinnamon, a little nutmeg, a little salt ; boil three hours in a pudding mould, set into a kettle of boiling water ; eat with sauce.—MRS. J. E. KELLOGG.

One ten cent loaf of bread, chopped fine ; one quart of milk, four eggs, one cup of molasses, one cup of sugar, small piece of butter, one-third of a teaspoonful of cloves, cinnamon, salt, one pound of raisins, one pound of currants ; steam two hours. SAUCE : Four large tablespoonsful of sugar, two large tablespoonsful of butter, one large tablespoonful of flour ; stir to a cream ; add the beaten white of one egg, one gill of boiling water ; spice.—MRS. S. S. MORSE.

Three cups of flour, two cups of milk, one cup of sugar, one cup chopped suet or pork, one cup of raisins, stoned and chopped ; one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful soda, half teaspoonful salt ; boil three hours.—MRS. J. W. MEACHAM.

SNOW PUDDING.

One-half box Cox's gelatine, one pint of boiling water, two cups white sugar, juice of two lemons ; strain and add when cold the whites of four eggs ; beat until stiff and put into a mould. Custard for snow pudding : yolks of four eggs, one cup of sugar, one pint of milk ; extract of lemon to flavor.—MRS. E. C. TAFT.

One-half box of gelatine dissolved in one-half pint of boiling hot water ; when cold, stir in two teacups of sugar, the juice of three lemons, the whites of four eggs beaten to a stiff froth ; put this in a mould to get stiff, and with the yolks of these four eggs and one quart of milk ; make a boiled custard ; flavor it with vanilla, and when this and the pudding are cold, serve in the same dish, pouring the custard around the pudding.—MRS. W. H. HERWOOD.

COCOANUT MERINGUE.

One grated cocoanut, one pint of milk, the grated rind of one lemon, yolks of four eggs, beat all well together and bake fifteen minutes ; beat the whites with one-half pint of sugar ; juice of the lemon ; spread on top. Return to the oven and bake ten minutes.—G. A. M.

COCOANUT PUDDING.

One quart milk, half cup cocoanut, scald it in milk ; two tablespoonsful corn starch, one cup of sugar, scald three minutes ; yolks of three eggs ; whites for frosting.—MRS. C. STRONG.

TAPIOCA CREAM.

Two thirds cup of tapioca, one quart of milk, four eggs, one-half cup of sugar ; vanilla ; heat the milk and let the soaked tapioca boil up in it ; add the beaten yolks of four eggs and whites of two ; let all boil together until it thickens ; when cool put over it a meringue of the remaining whites, or stir them in the custard just before serving.—MRS. E. P. BAGG.

Soak two tablespoonsful of tapioca in a little water for two hours ; boil a quart of milk with a cup of sugar in it, and when scalding hot add the tapioca, and let it come to a boil : separate the whites and yolks of three eggs ; beat the yolks and add a little cold milk, then stir into the pudding and set it off at once ; add a little salt and flavoring ; beat the whites and pour over the top.—MRS. W. G. TWING.

Three tablespoonsful pearl tapioca boiled in one quart of rich milk, in a pail placed in a kettle of water one and a half hours ; put milk in cold ; add yolks of four eggs, one small cup of sugar, butter size of a walnut, one-quarter of a teaspoonful of salt ; cook just enough to set eggs ; remove, add beaten white of one egg ; flavor with vanilla ; put in glass dish ; when cool beat the whites of the eggs ; sweeten and cover the cream in spoonful ; add bits of bright jelly if you choose. Very nice.—MRS. J. N. SACKETT.

LUNCH TAPIOCA CREAM.

Soak five dessertspoonsful of tapioca in a pint of warm water three hours ; bring to a boil a quart of milk in a tin pail set in a kettle of hot water ; pour in the tapioca and the water in which it was soaked ; bring it to a boil again ; into this stir the beaten yolks of three eggs, and one cup of sugar, let it come to a boil and cook a few minutes ; pour into a dish and when cool stir in the whites of three eggs beaten to a stiff froth ; flavor with lemon or vanilla.—MRS. CLEVELAND.

CHRISTMAS PUDDING.

Twelve crackers, one quart of milk, one pint of sugar, one and one-half cups of chopped suet, one cup of molasses, one spoonful salt, one nutmeg, one spoonful of cinnamon, two spoonsful of cloves, two spoonsful of allspice, two spoonsful of mace, two cups of raisins, two cups currants,

one-quarter pound of citron, break the crackers into the milk and soak over night, setting it in a cool place where it will not sour; in the morning add one cup of milk and the other ingredients; steam five hours. SAUCE: one cup of sugar, one-half cup of butter, one egg, one tablespoonful of cream or one-half cup of hot milk; cream the butter and sugar, add the beaten egg, then the milk, set the dish in hot water till it is heated through. Flavor to taste.—G. A. M.

CHRISTMAS PLUM PUDDING.

Pick and stone one pound of raisins, which put in a basin with one pound of currants, (well washed and dried); a pound and a half of good beef suet, chopped; three-quarters of a pound of sugar, two ounces of candied citron, six ounces of flour and a quarter of a pound of bread crumbs, with a little grated nutmeg; mix the whole together with eight eggs and a little milk; tie in a cloth well floured and put in boiling water and boil five hours; when done turn it out of the cloth upon the dish, sprinkle over with powdered sugar and serve with any kind of pudding sauce to suit the taste.—MRS. WILLIAM SKINNER.

BATTER PUDDING.

One pint of milk, three eggs, seven heaping tablespoonsful of flour, beat the eggs thoroughly, stir in the flour gradually, salt; bake twenty minutes.—MRS. C. W. RANLET.

One quart of milk, one teaspoonful of salt, four eggs, yolks well beaten; ten tablespoonsful of flour; steam two hours, add the beaten whites of the eggs just before putting on to steam; serve with a dry sauce, butter and sugar beaten to a cream, with grated nutmeg on top.—MRS. H. H. GRIDLEY.

ORANGE PUDDING.

Peel and cut five good, sweet, juicy oranges into thin slices, taking out all the seeds; pour over them one cup of sugar; let a pint of milk get boiling hot by putting it in boiling water; add the yolks of three eggs, well beaten, and one tablespoonful of corn starch, made smooth with a little cold milk; stir constantly, and as soon as it thickens pour over the fruit; beat the whites to a stiff froth, adding a tablespoonful of pulverized sugar to each white of an egg; spread on top and set in the oven a few minutes to brown. It is just as nice with peaches fresh or canned.—MRS. STEBBINS, MRS. E. M. R., MRS. DR. HUBBARD.

Peel four oranges; slice very thin; lay in a deep dish; strew one cup of sugar over them; put away for an hour. CREAM: one-half cup of flour, three-fourths cup of sugar, yolks of three eggs, small piece of butter,

one-half teaspoonful of lemon ; beat all together ; add one pint of boiling milk ; boil a few minutes, pour over the orange warm. **FROSTING :** beat whites of three eggs, two tablespoonsful of white sugar ; lay over the cream ; brown or not ; eat cold.—**MRS. J. D. HARDY.**

Cut three oranges into pieces, sprinkle over it two-thirds of a cup of sugar and let stand ; one pint of milk, two dessertspoonsful of corn starch, two eggs, yolks ; cook like a custard ; when cold put in a dish and spread over it the orange ; beat the whites stiff ; add two teaspoonsful of sugar and pour over last.—**MISS JENNIE NICKERSON.**

STEAMED RICE.

One cup of rice, two cups of water ; let soak two hours ; put into a steamer and as it swells add rich milk until it is done ; add salt ; dip your bowl in hot water ; press your rice into it until full ; then invert the bowl on your platter and let remain until wanted.—**MRS. A. A. WAIT.**

FROSTED RICE.

One cup of rice boiled in milk until tender ; salt and season to taste ; beat the yolks of three eggs with this in a deep dish ; beat the whites to a stiff froth with a little sugar and lemon, and spread over the rice : brown in the oven ; serve cold.—**MRS. POST, MRS. KEMP.**

RICE PUDDING WITHOUT EGGS.

Soak one cup of rice in water two hours or more on the back of the stove ; pour off the water and add one quart of milk, one cup of sugar, a little salt, raisins, and, if you like, a little nutmeg. Stir all well and when ready for the oven put pieces of butter on the top. Bake one and one-half hours.—**MRS. G. L. DICKINSON.**

CHEAP AND DELICIOUS RICE PUDDING.

One cup of rice, well washed ; two quarts of new milk, pinch of salt, sugar and flavoring to taste ; grate nutmeg over it, and bake in a slow oven four or five hours.—**MRS. WARD.**

DIPLOMATIC PUDDING.

Soak one-half box of gelatine in one half-cup of cold water, for one or two hours ; pour on this two-thirds pint of boiling water ; add the juice of one lemon, one cup of sugar, stir and strain ; have two moulds, (one two quarts, one one quart) ; put a layer of jelly in the larger mould

and put on ice ; when hard garnish with candied cherries cut in halves ; pour in a few spoonful of liquid jelly, not hot, to hold the cherries, then pour in enough to cover them ; when the jelly is perfectly hard, set the small mould in the center of the large one and fill the outside space with jelly ; fill the small mould with ice ; set both in a basin of ice water ; when the jelly is hard remove the ice from the small mould, which fill with warm water and lift out carefully, the vacant place to be filled with charlotte-russe.—MRS. C. W. RANLET.

COLD CORN STARCH PUDDING.

One quart of boiled milk, two full tablespoonsful of corn starch, wet with cold milk ; yolks of three eggs, beaten thoroughly ; add two-thirds of a cup of sugar, little salt, vanilla ; beat all thoroughly together and pour into the boiled milk ; when cooked, pour into the dish you wish to serve it in ; beat the whites to a stiff froth, and drop on the pudding in spoonful ; then sprinkle over with sugar and brown in the oven.—MRS. WARD.

CHOCOLATE PUDDING.

One quart of sweet milk, three ounces of grated chocolate ; scald the milk and chocolate together ; when cool add the yolks of five eggs and one cup of sugar ; bake about twenty-five minutes ; beat the whites for the top ; brown in the oven.—MRS. W. R. KEMP.

DAINTY PUDDING.

One quart of milk, four eggs, four tablespoonsful of sugar, four tablespoonsful of flour, one teaspoonful of any flavoring ; make like custard, using only yolks of eggs ; beat the whites ; add six tablespoonsful of sugar ; pour on top ; set in the oven to brown.—MRS E. J. POMEROY.

ESTELLE PUDDING.

Three eggs, well beaten ; two and one-half tablespoonsful of sugar, two tablespoonsful of butter, three-fourths cup of sweet milk, one cup raisins, chopped ; one tablespoonful of baking powder, flour enough to make the consistency of pound cake ; steam thirty-five minutes ; to be eaten with any sauce.—MRS. E. J. POMEROY.

PEACH PUDDING.

Line a dish with quartered peaches ; three tablespoonsful of sugar over them ; one pint of milk, two tablespoonsful of corn starch, yolks of three eggs, one cup of sugar ; make a boiled custard ; pour half of the

custard over the peaches, then another layer of peaches and sugar, then the rest of the custard ; beat the whites of eggs to a froth ; flavor with lemon and cover the top of the custard ; put in the oven to brown ; pour the custard on the peaches while hot.—MRS. C. STRONG.

HIGH PUDDING.

Three cups of raised dough ; one cup of molasses, one cup of butter, one cup of milk, two teaspoonsful of cream tartar, one teaspoonful of soda ; spice and raisins ; boil three hours.—MRS. J. J. FRAZER.

SAWYER PUDDING.

One cup of molasses, one cup of raisins, one cup of sweet milk, one egg, piece of butter size of an egg, four cups of flour, one teaspoonful of soda, boil three hours. SAUCE : piece of butter size of an egg, melt it ; one tablespoonful of flour, one cup of water, one cup of sugar ; let it boil and flavor to taste —MRS. E. W. BARTLETT.

NEWTON PUDDING.

Butter a mould and fit in closely a layer of sponge cake, then one of spiced fruit cake, then one of canned peach or pear, and thus fill the mould ; press solidly and pour over it soft custard ; serve with soft custard.—MRS. J. J. FRAZER.

THANKSGIVING PUDDING.

Two cups of boiled rice, two cups of chopped suet or butter, two cups of sugar, two cups of molasses, yolks of ten eggs, about as much fruit as you can get in—raisins, currant and citron ; spice of all kinds ; bake until it turns dark, then whip the whites of the ten eggs, with ten spoonsful of powdered sugar ; spread on top and brown lightly ; this will keep a long time.—MRS. C. P. LYMAN.

FAVORITE PUDDING.

One cup of sugar, half a cup of milk, one egg, two tablespoonsful of butter, two cups of flour, half a teaspoonful of soda, one teaspoonful of cream tartar, flavoring to taste ; put raspberry jam in the bottom of the dish an inch or more in depth ; put in the pudding and bake ; when done, turn from the dish and send to the table with the jam on top ; serve with sauce.—MRS. OUTTERSON.

BAKED HUCKLEBERRY PUDDING.

One pint of milk, two eggs, one quart of sifted flour, one gill of yeast, salt, one teaspoonful of boiling water, one quart of berries dredged with flour ; make a batter and set it in a warm place to rise for four hours ; if light, then stir in berries ; pour into a buttered cake mould and bake one hour in a moderate oven. Eat with hard sauce.—MRS. W. R. KEMP.

PARIS PUDDING.

One pint of nice bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, the grated rind of one lemon, a piece of butter size of an egg ; bake like a custard ; when baked, spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs, beaten to a stiff froth with one cup of sugar and juice of the lemon ; brown lightly in the oven.—MRS. E. H. POTWIN.

A SIMPLE SUSAN.

Two cups of fine dry bread crumbs, three cups of chopped apple, one cup of sugar ; spice as you like ; two tablespoonsful of butter, one teaspoonful of salt, butter a pudding dish and cover the bottom with crumbs ; lay on these a thick layer of minced apple, sprinkled lightly with salt and spices ; more sugar, then more crumbs, then apple, and so on. The last layer should be crumbs ; bake half an hour. For sauce : butter and sugar beaten together with the juice of lemon and a little nutmeg.

SEYMOUR PUDDING.

One-half cup of molasses, one-half cup of milk, one-half cup of raisins, seeded, cut in half ; one-half cup of currants ; one cup of suet, powdered ; one even teaspoonful of soda ; one egg ; one and one-half cups of Graham flour ; spice and salt to taste ; boil or steam for two and a half hours.—MRS. ROBERT H. SEYMOUR.

SPONGE CAKE PUDDING.

Line a dish with sponge cake, put together with the white of an egg ; one-half box of gelatine in one-half pint of cold milk ; put in double boiler on the stove to dissolve ; when dissolved add one-half pint of cold milk and one cup of sugar ; the juice and rind of one lemon ; yolks of two eggs, and whites of two put in last ; cook until about like custard ; cool it a little, and then put in cake.—M. H. CURRIER.

BIRDSNEST PUDDING.

One pint of milk ; one pint of flour ; one egg ; a pinch of salt ; pour this over six or eight apples, pared and cored ; bake one hour ; hard sauce.—MRS. J. S. McELWAIN.

APPLE DUMPLINGS.

Pare and slice your apples ; make a crust as for biscuit ; place your apples in a dish with a trifle salt ; then cover with the paste and steam one and one half hours ; when ready to serve, invert your dish on to a platter and serve with a sauce made from one cup of sugar ; piece of butter size of a large egg ; one greatspoonful of flour ; flavor ; pour on to this water, till it is thin as syrup.—MRS. E. W. BARTLETT.

APPLE PUDDING.

Layer of sliced apples ; seasoned with sugar, butter and nutmeg ; then a layer of bread crumbs ; one cup of water ; apples last ; bake and eat with sauce, or sugar and cream.—MRS. C. P. LYMAN, MRS. E. H. POTWIN.

CABINET PUDDING.

One dozen lady fingers and macaroon cakes laid in a glass dish ; blanch one-half pound of almonds and lay with the cakes in the dish ; pour over these a boiled custard, made of one pint of milk ; four eggs ; three table-spoonsful of sugar ; frost with whites of two eggs, and brown in the oven ; to be served when cold.—MRS. H. H. GRIDLEY.

BREAD PUDDING.

One pint of bread crumbs ; one quart of milk ; yolks of three eggs ; pinch of salt, one-half cup of sugar, rind of one lemon ; bake like a custard, beat whites to a stiff froth with one-half teacup of powdered sugar ; juice of a lemon ; spread on jelly ; spread on pudding and brown.—MRS. A. E. JONES.

BERRY PUDDING.

One pint of flour ; one-third cup of butter ; one-half pint of sweet milk ; one teaspoonful of baking powder ; one pint of whortleberries a pinch of salt ; mix the powder in the flour ; then add the butter ; add the berries last ; steam one hour ; eat with a sweet sauce, flavored to taste.—MRS. H. H. GRIDLEY.

SUET PUDDING.

One cup of chopped suet ; two and one-half cups of flour ; one cup of raisins, chopped ; one cup of molasses ; one cup of sweet milk ; one teaspoonful of soda ; one teaspoonful of salt ; one teaspoonful of cinnamon ; one-half teaspoonful of cloves ; one-fourth teaspoonful of cream of tartar ; mix and steam or boil two hours ; serve with cream.—MRS. S. B. ALLYN.

One cup of chopped beef suet ; one cup of molasses ; one cup of raisins ; one cup of currants ; one cup of sweet milk ; four cups of flour ; one teaspoonful of soda ; one teaspoonful of cloves ; steam two hours.—MRS. MORSE.

STEAMED PUDDING.

One cup of suet chopped fine ; one cup of raisins ; one cup of molasses ; one cup of sour milk ; one egg ; one teaspoonful of soda ; flour to make a stiff batter ; steam two hours.—MRS. G. H. PERRY.

SNOW PUDDING.

One pint milk, heat in a kettle of water two tablespoonsful corn starch, dissolved in cold milk ; three tablespoonsful sugar, whites of three eggs, beaten stiff ; pour into mould to cool. SAUCE : one pint milk, three tablespoonsful sugar, yolks of three eggs, thinned with a little cold milk ; two teaspoonsful vanilla, little salt ; cook in double boiler.

PRUNE PUDDING.

Three-quarters of a pound of prunes, stewed, stoned and cut up. The whites of three or four eggs, beaten to a stiff froth ; nearly one cup of powdered sugar ; mix the prunes, eggs and sugar, then whip one cup of cream ; sweeten with the remainder of the cup of sugar and pour over the whole.

CHOCOLATE BREAD PUDDING.

One quart of milk, twelve tablespoonsful of bread crumbs, six tablespoonsful grated chocolate, boil all together and then cool ; add one egg, yolks of two more, salt and sugar to taste. Use the two whites for meringue after baking.—MAY C.

JUDGE PETER'S PUDDING.

Three-fourths box of gelatine, nine dates, six figs, two bananas, ten nuts, (English walnuts are nice), dissolve the gelatine in one-half pint of

cold water, let stand one hour, then add one-half pint of boiling water, the juice of two lemons, two cups of sugar, strain and let stand until cold. The jelly must be almost cold before putting in the fruit, which must be cut quite fine; one pint of cream, whipped, is to be put around the mould and served with it. Use only the juice of the oranges.

BOILED INDIAN PUDDING.

One and one-half cups of sour milk, two eggs, one small teaspoonsful of soda, stir in meal until the mixture is a little thicker than for griddle cakes. Steam or boil in a bag, one hour.—MRS. E. A. BARDWELL.

PRUNE PUDDING.

One quart prunes stoned and stewed, then cut fine one cup of juice, one cup sugar, whites of five eggs. Bake twenty minutes and serve with whipped cream.—MRS. E. A. BARDWELL.

PUDDING SAUCES.

PUDDING SAUCE.

One teacup of sugar, two-thirds of a cup of butter, one teaspoonful of flour; beat smooth, place over the fire, and stir in three gills of boiling water; flavor.—MRS. JAMES NEWTON.

COLD SAUCE.

Beat the whites of three eggs to a stiff froth, add half a cup of powdered sugar, and flavor with one tablespoonful of cranberry juice or vanilla.—MRS. H. H. GRIDLEY.

PUDDING SAUCE.

Four large tablespoonsful of sugar, two large tablespoonsful of butter, one large tablespoonful of flour; stir to a cream; add the beaten white of an egg; stir in swiftly one gill of boiling water; lemon or vanilla.—MISS AGNES ALLYN.

Large coffee cup of powdered sugar, one-fourth of a pound of butter; beat together until very light, then add one well-beaten egg, and do not beat much after the egg is in; stir in essence to taste: take off the teakettle cover, set the sauce in and let it melt until as thick as cream.—MRS. MOSES NEWTON.

SUET PUDDING SAUCE.

Cream, butter and sugar, thicken one pint of milk with one tablespoonful of corn starch; mix well together and flavor.—MRS. H. H. GRIDLEY.

SAUCE FOR PUDDING.

One and a half cups of sugar, one and a half cups of butter, three eggs, beaten light; heat together and flavor to taste.—CORA FAIRCHILD.

EGG SAUCE FOR PUDDINGS.

One coffee cup of sugar, one or two eggs, beat well ; one-half cup of boiling milk stirred in ; flavor to taste.—MRS. A. W. DRAPER.

HARD SAUCE.

Beat to a cream one-half cup of butter ; add gradually one cup of sugar, beat it until very white ; add a little lemon juice or grate a nutmeg on top.—BELLE GOLDTHWAIT.

CUSTARDS, CREAMS, ETC.

"Custards for supper and an endless host of other such ladylike luxuries."—SHELLEY.

COFFEE BLANC MANGE.

To one pint of coffee, left from breakfast, add one pint of water, one cup of sugar, one-half box Cox's gelatine dissolved in a little water; let it all come to a boil, strain into a mould and cool; serve with cream and sugar; nice for tea.—MRS. JAMES NEWTON.

CHOCOLATE BLANC MANGE.

One box of gelatine, four tablespoonsful of sugar, one square of Baker's chocolate, three pints of milk; soak the gelatine two hours in the milk, and then put in the double boiler; scrape the chocolate fine and put in a pan with two spoonsful of the sugar and two of boiling water; stir this over a hot fire until smooth and glossy, (only a minute or so), and stir into the milk; add the remainder of the sugar and strain; turn into moulds and set away to harden; add vanilla if you wish; make seven or eight hours before using.—MRS. J. U. WOODS

COFFEE BLANC MANGE.

Take one-third of a box of gelatine and dissolve in one-half a large cup of milk; when thoroughly dissolved add another one-half cup of milk, one large cup of strong coffee heated to the boiling point; one-half small cup of sugar, two eggs, well beaten; pour into a mould; to be eaten with cream and sugar.—MRS. J. S. McELWAIN.

CHOCOLATE BLANC MANGE.

Take one pint of milk, put it in a kettle of boiling water; when hot, add three tablespoonsful of corn starch dissolved in cold milk, and one-

half square of chocolate, grated, (if you like it very strong, add more), and one-half cup of white sugar ; flavor with vanilla, turn into moulds to cool, eat with sugar and cream.—MRS. C. P. LYMAN.

CREAM FILLING FOR LAYER CAKE.

One teacup of sugar and a little water ; boil together till brittle when dropped in cold water, remove from the stove and stir quickly into it the well-beaten white of one egg ; add to this one cup of stoned raisins, chopped fine.—MISS AGNES ALLYN.

CREAM.

One egg, two heaping tablespoonsful of sugar, one tablespoonful of corn starch, one pint of milk ; flavor to taste ; mix egg, corn starch, sugar and half the milk ; have the rest of the milk boiling hot and stir this into it till it boils.—MRS. F. K. BLODGETT.

SPANISH CREAM.

One quart of milk, one cup of sugar, one-half box Cox's gelatine, one teaspoonful of vanilla, put the gelatine in a bowl with one-half cup of water ; let it stand one hour ; add one and a half pints of milk ; put the two-quart sauce pan in which it was cooked in another pan of boiling water ; beat the yolks of four eggs with sugar and one-quarter teaspoonful of salt ; beat whites to a stiff froth ; add one-half pint of milk to yolks and sugar, and stir all into boiling milk ; cook five minutes, stirring all the time, then add whites and remove from the fire ; add flavor and pour into moulds ; place on ice.—MRS. S. S. MORSE, BELLE GOLDTHWAIT, MRS. A. H. DAWLEY, MRS. DR. HUBBARD.

CHOCOLATE CREAM.

Two tablespoonsful corn starch, two tablespoonsful grated chocolate, three tablespoonsful of sugar, all dissolved in cold milk and stirred into one pint of boiling hot milk until it thickens ; serve in custard cups.—G. A. M.

GENOESE CREAM.

One pint of milk, one tablespoonful of flour, one tablespoonful of sugar ; boil until it thickens, add the yolks of three eggs and a piece of butter the size of an egg ; flavor with lemon or vanilla ; cover the bottom of the dish with cake, spreading one side with jelly ; pour on the cream and cover all with the whites of the eggs beaten with the sugar.

VANILLA SNOW CREAM.

One-half box of gelatine, pour on it one and one-half pints of boiling water ; when it is dissolved and while still hot break in the whites of four eggs and two teacups of white sugar ; flavor with vanilla ; beat well for three-fourths of an hour ; put in moulds and eat with cream.—MRS. J. S. McELWAIN.

ROMAN CREAM.

Scald two quarts of milk, one box of gelatine, stir until dissolved ; stir in four eggs, beaten with a cup of sugar, and a teaspoonful of vanilla ; strain into moulds.—MRS. J. J. FRAZER.

VELVET CREAM.

Put one-half box of gelatine in one quart of milk, with the yolks of three eggs, on the stove ; stir until it comes to a soft custard ; when cold beat the whites of three eggs to a froth ; add six tablespoonsful of white sugar, one of flavoring, and mix all together ; put in a mould and let stand until hard.—MRS. COWAN.

Two glasses of orange juice, one-half box of gelatine, boil together until dissolved ; add one cup of sugar ; stir all into a pint of cream, flavor with vanilla and put into moulds ; whip the cream.—MRS. J. J. FRAZER.

APPLE CREAM.

Core your apples and fill them with sugar ; bake and serve with rich cream.—MRS. A. A. WAIT.

TAPIOCA CUSTARD.

Three tablespoonsful of tapioca, soaked over night ; in the morning pour off the water and put the tapioca into a quart of milk and boil ten minutes ; beat the yolks of four eggs, and add one cup of sugar and three tablespoonsful of dessicated cocoanut ; stir into the milk while boiling ; boil five minutes ; pour it into a dish and put over the top the whites of the eggs, beaten to a stiff froth with three tablespoonsful of white sugar ; sprinkle with cocoanut and brown in the oven.—D. F. CLARKE.

JELLY CUSTARD.

Make apple, peach or orange jelly ; dip jelly glasses in cold water ; half fill with jelly ; let cool ; then fill with cold boiled custard ; make

this of the yolks of the eggs ; then make a meringue of the whites and heap up on the surface of the custard , send to table accompanied with sponge cake.—E. J. B.

CUSTARD.

One pint of milk, whites of three eggs, salt, one dessertspoonful of sugar ; set in a kettle of water and boil twenty minutes ; very delicate.—Mrs. J. U. Woods.

BOILED CUSTARD.

Let one quart of milk just come to a boil ; while it is heating beat four eggs ; remove the milk from the fire and stir in the eggs ; replace on the stove, stir and let thicken ; sweeten and flavor to taste.—Mrs. L. F. HAYWARD.

CHARLOTTE RUSSE.

One pint of whipped cream, two tablespoonsful of granulated sugar, one-half teaspoonful of vanilla ; pour into a dish lined with lady fingers ; spread lady fingers over the top.—Mrs. Wm. S. Loomis.

One coffee cup of cream, one-fourth box of gelatine dissolved in one gill of hot milk, whites of three eggs, beaten stiff ; one small teacupful of powdered sugar ; flavor with vanilla, whip the cream light, add part of the sugar, then the eggs and the rest of the sugar, then the vanilla, and last the gelatine almost cold ; line a dish with sponge cake and fill with the mixture ; put on ice or in a cool place.—Miss AGNES ALLYN.

A DISH OF SNOW.

Grate a cocoanut, leaving out the brown part ; heap it up in the center of a handsome dish and ornament with fine green leaves, such as peach or honey-suckle ; serve it with snow cream, made as follows : beat the whites of five eggs to a stiff froth, add two large spoonsful of fine white sugar, a large spoonful of rose water or pineapple ; beat the whole well together and add one pint of thick cream ; put several spoonsful over each dish of cocoanut.—Mrs. E. H. POTWIN.

STRAWBERRY SNOW.

One cup of strawberries, mashed ; whites of two eggs, one cup of powdered sugar ; whites of the eggs to be beaten light ; strawberries and sugar to be added gradually ; beat from one-half to three-fourths of an hour ; to be eaten with a custard made from the yolks.—Miss AGNES ALLYN.

APPLE SNOW.

Pare five large tart apples ; core and quarter them ; steam until tender and then rub through a colander ; when cool, add the juice and grated rind of a lemon, half a cup of sugar, and the whites of three eggs ; beat to a froth and pile in a glass dish. SAUCE : boil one pint of milk and stir into it the yolks of three eggs, beaten with three heaping tablespoonsful of sugar.—MRS. E. P. BAGG.

Stew six apples in just water enough to keep them from burning ; pass the pulp through a sieve, stir in one-fourth of a cup of sugar, and half a teaspoonful of extract of lemon ; beat the whites of three eggs to a stiff froth, and then add the apples, and beat, adding a little at a time ; one cup of powdered sugar, heap the snow on a glass dish and add to it bits of high colored currant or raspberry jelly.—MRS. KENDALL.

FLOATING ISLAND.

One quart of milk, four eggs, four tablespoonsful of sugar, beat yolks and sugar well and stir into the milk till it thickens ; cool, flavor, and pour into a shallow dish, stirring it well ; beat the whites of the eggs, adding two tablespoonsful of fine white sugar to each egg ; beat into this enough jelly to flavor.—MRS. HODGE.

RICE CREAM.

One quart of milk, two tablespoonsful of rice, three tablespoonsful of sugar ; bake until soft ; stir often.—MRS. HODGE.

APPLE FLOAT.

To one quart of stewed apple, well mashed and sweetened, add whites of three eggs, well beaten, beat together ten minutes ; add a little nutmeg ; eat with rich milk or cream.—MRS. G. H. PERRY.

STRAWBERRY WHIPS.

Whip sweetened rich cream as stiff as possible ; fill the glasses half full of the juice of strawberries sweetened and strained, and pile the cream on top ; then lay a strawberry on each glass.—MRS. C. P. LYMAN.

A DELICIOUS DESSERT.

Use a rich rule of delicate cake, and bake in round tins ; split the cakes and spread, first with banana cut in thin round slices, then spread over this whipped cream, sweetened and flavored with vanilla, then another layer of each on top of the cake.—BELLE GOLDTHWAIT.

ORANGE CHARLOTTE.

One-third box gelatine, one-third cup cold water, one-third cup boiling water, one cup sugar, juice of one lemon, one cup orange, juice and pulp, whites of three eggs. Line a mould with lady fingers or sections of oranges; make the lemon jelly, then add orange juice and pulp with a little grated rind; cool in a pan of ice water; beat the whites stiff, and when the orange jelly begins to harden, beat till light; add the beaten whites and beat together until stiff enough to drop; pour into mould; one pint whipped cream may be used instead of the eggs.

ENGLISH LEMON.

One pound of sugar, one-fourth pound of butter, yolks of six eggs, whites of four eggs, juice of three lemons, grated peel of two lemons; put into double boiler and stir occasionally until it becomes the thickness of hominy. Will keep a long time.

PINEAPPLE CREAM.

One pint of cream, whipped; one pint can of grated pineapple, two-thirds cup of sugar, one-half box of gelatine; stew the pineapple and sugar, ten minutes; put the gelatine to soak in one-half cup of cold water; when soft, add one-half cup of boiling water; strain this into the pine apple and sugar, and set away to cool; when a little stiff add it to the whipped cream. Strawberries, bananas or peaches can be used instead of pineapple.

FIG FILLING FOR CAKE.

One-half pound figs, chopped fine; three-fourths cup of water and one cup of sugar; boil until like jelly; remove from fire and let it cool; put on a layer of the fig, then one of whipped cream, and so on.—MRS. E. A. BARDWELL.

PIES.

“Who'll dare deny the truth, there's poetry in pie?”—LONGFELLOW.

PASTRY.

For good plain pastry allow one cup of shortening to three cups of flour ; lard alone makes the most tender and delicate looking pie-crust ; some prefer butter with the lard, and some butter alone ; if one uses butter the salt must all be worked out of it ; put your shortening on the ice fifteen minutes before using ; sift flour ; little salt ; then add the shortening chopping it with a knife ; do not rub it at all if you want it flaky ; use just sufficient water so that it can be rolled easily, taking especial care not to wet it too much ; use cold water, ice water preferred ; one cup of flour is sufficient for a pie unless a very large one ; pastry needs a quick but not hot oven.—A FRIEND.

GOOD PASTRY.

Take three cups of sifted flour, mix in thoroughly a large pinch of salt ; then take a cup of lard, mix in as quickly as possible ; never mind if there are lumps as big as the end of your thumb, (the whole secret lies in handling the paste as little as possible) ; now pour in a little cold water and stir with a knife ; then sift some flour on the baking table and take out all that is wet ; pour in more water and wet up the rest ; take all out on the table and sprinkle flour on it and roll over and over lightly, two or three times ; now cut off as you need it, and roll out for the crust ; in rolling, use plenty of flour, if you wish to prevent the juice of the pie soaking into the under crust ; beat the white of one egg and brush the crust ; to give a rich brown to the upper crust brush that also.—MRS. CLEVELAND.

A TRICK WORTH KNOWING.

Pie-crust can be kept a week and the last be better than the first, if put in a tight covered dish, and set in the ice chest in summer and in a cool place in winter.

MINCE MEAT.

One pint of meat, three pints of apple, one-third pint of cider, one-half pint of sugar, one-half pint of molasses, one tablespoonful of cinnamon; two-thirds tablespoonful of cloves, one-third tablespoonful of nutmeg, two-thirds tablespoonful of salt; cook a long time to make it look black; thin with water to make it of the proper consistency.—
MRS. W. R. KEMP.

Two quarts of chopped meat, four quarts of chopped apple, two quarts of water in which the meat was boiled, two quarts of cider, two quarts of molasses, one quart of sugar, ten teaspoonsful of cassia, eight teaspoonsful of cloves, four teaspoonsful of nutmeg, two teaspoonsful of pepper, two teaspoonsful of salt, one pound of suet, two pounds of raisins.—
MRS. H. G. HOLMES.

PASTRY FOR CREAM PIE.

Beat your lard light as the beaten white of an egg; next add the flour, and then thin with water; salt, line your plate, then sprinkle flour over this and put in another lining to be used for the upper crust; bake in a quick oven. CREAM: one tablespoonful of corn starch, three tablespoonsful of sugar, one egg; mix sugar with the corn starch; one cup of milk, salt, a small piece of butter size of a walnut; cook till thick as custard.—
CORA FAIRCHILD.

One pint of cream; sweeten to taste; one tablespoonful of corn starch or flour; a little salt; flavor with nutmeg; bake with two crusts.—
MRS. S. B. ALLYN.

A NICE WAY TO MAKE APPLE PIE.

With only one crust; slice the apples into a pie plate; season with sugar, nutmeg, and a bit of butter; cover with crust and bake.—
MRS. J. E. KELLOGG.

APPLE PIE.

Roll the under crust so that it will turn up round the edge; line your plate; then add your apples pared and sliced very thin; a little sugar, salt, butter, cinnamon and nutmeg; two greatspoonsful of water, cover with the paste; if the apples are not acid add one greatspoonful of vinegar to a pie.—
MRS. JOEL RUSSELL.

NICE APPLE PIE.

Line your dish with paste, then cut your apples into eighths and fill your dish ; cover lightly with a top crust ; bake ; when it is baked, while hot, remove the upper crust ; put in sugar, nutmeg, and a little butter ; stir this together and spread evenly in the pie ; then replace the top crust.—MRS. F. K. BLODGETT.

LEMON CUSTARD PIE.

Grate the rind of one lemon ; yolks of two eggs, one cup of sugar, one-third of a cup of flour, the inside of the lemon chopped fine, one pint of milk ; pour this in the crust and bake ; take the whites of the eggs, beat to a stiff froth ; stir in sugar ; after the pie is a little cold spread this over the top and put in the oven to brown.—MRS. MURLLESS.

LEMON PIE.

The juice and grated rind of one lemon, one cup of water, one tablespoonful of corn starch, one cup of sugar, one egg, piece of butter size of a small egg ; boil the water ; wet the corn starch with a little water and stir it in ; when it boils up pour it on the butter and sugar ; after it cools add the egg and lemon ; bake with an under and upper crust.—MRS. A. H. CHILDS, MRS. J. U. WOODS.

The juice and grated rind of three lemons, three eggs, (the yolks), one and a half cups of sugar, three cups of milk, four heaping table-spoonful of flour or corn starch, wet with more milk ; use the whites for a white top ; this makes two pies.—MRS. A. W. DRAPER.

Two lemons ; squeeze out the juice, and chop the lemon fine ; remove the seeds ; three cups of water, three cups of sugar, one egg, two-thirds of a cup of flour ; beat the egg well with half a cup of water and the flour, then stir the lemon, juice and all together ; this will fill three pies.—MRS. JOHN SMITH.

Take one cup of boiling water ; thicken quite thick with corn starch dissolved in cold water ; the juice and grated rind of two lemons, two eggs, two cups of sugar, mix all together and stir into the boiled starch ; bake with two crusts ; this makes two pies.—JENNIE NICKERSON.

One cup of sugar, one cup of water, one-half of a cracker, two table-spoonful of flour, one egg, juice and grated rind of one lemon ; makes two pies on small plates.—MRS. J. BARDWELL.

The grated rind and juice of one lemon, yolks of two eggs, one cup of sugar, two table-spoonful of flour, one cup of cold water, butter size of

a walnut ; after well beaten then let come to a boil ; line your plate with paste ; fill with above ; take the whites of the eggs for frosting.—MRS. W. H. STEBBINS.

COCOANUT PIE.

Half a cup of dessicated cocoanut soaked in one cup of milk, two eggs, one small cup of sugar, butter size of an egg.—MRS. C. P. LYMAN.

RHUBARB PIE.

One cup rhubarb, chopped fine ; one egg, half teaspoonful extract of lemon, little salt ; bake with an upper and under crust.—MRS. CLIFFORD.

DELICATE PIE.

Dissolve one tablespoonful of corn starch in a little cold water ; add one cup of boiling water ; when cold add one beaten egg ; one lemon, (juice and grated rind) ; one cup of sugar ; a little salt ; bake in two crusts.—MRS. DR. TUTTLE.

ORANGE PIE.

Grated rind and juice of one orange ; yolks of three eggs ; piece of butter size of a walnut ; sweeten to taste ; one teaspoonful of flour ; enough milk to fill plate ; for frosting use whites of three eggs with four table-spoonsful of sugar.—MRS. F. D. HEYWOOD.

SQUASH PIE.

One pint of squash after it is sifted ; one quart of milk boiled ; four eggs ; good cup of sugar ; one teaspoonful ginger ; one-half teaspoonful salt ; mix together, then add the milk, and the last thing one teaspoonful essence of lemon ; stir thoroughly.—MRS. A. W. DRAPER.

MOCK MINCE PIE.

Four crackers rolled fine ; one cup of sugar ; one cup of molasses ; one-half cup of vinegar ; one-half cup of cold water ; two eggs well beaten ; one cup of chopped raisins ; one-half teaspoonful of cinnamon ; the same of nutmeg and salt ; one-quarter of a teaspoonful of cloves ; make three pies.—MRS. J. E. BRONSON.

PEACH POT PIE.

Line the sides of a deep pot with a paste made in the proportion of one-half pound of butter to one pound of flour ; then pare and slice some peaches ; sugar them to your taste, and fill up the pot ; cover the top with the paste, leaving an opening in the middle of the crust to permit the steam to escape while the pie is baking ; bake it in a moderately hot oven, and when cold, serve it with cream.—MRS. J. W. RATHBURN.

RHUBARB CREAM PIE.

Stew the rhubarb, then put it through a colander ; to one and one-half cups of the pulp and juice add one cup of sugar ; the yolks of two eggs ; two teaspoonsful of corn starch, dissolved in cold water ; cook one minute, or until it thickens ; line a deep plate with paste ; bake, and then fill with the mixture ; make a meringue of the whites and spread over the top ; brown in the oven.

PRUNE PIE.

Stew the prunes ; stone them ; line a plate with paste ; fill with the prunes ; add one-half cup of sugar ; a little salt ; sprinkle flour over the top ; put on crust and bake.

LOAF CAKES.

“With weights and measures just and true,
Oven of even heat,
Well-buttered tins and quiet nerves,
Success will be complete.”

FROSTING.

One cup of sugar ; one-half cup of cold water ; let it boil until it is a little stringy, or about three minutes ; then pour it in slowly with one well beaten egg ; enough for one loaf of cake or a little more.—M. H. CURRIER.

BOILED FROSTING

One cup of granulated sugar ; one-half cup of boiling water ; boil until it threads from a spoon ; beat the white of one egg to a froth and pour in the syrup, stirring briskly.—MRS. H. E. NASH.

A NICE FROSTING WITHOUT EGGS.

Take one cup of granulated sugar, and one-quarter of a cup of water, and boil just five minutes ; if it is boiled any longer it will be too hard to use ; then stir until thick enough to spread nicely ; flavor to taste.—MRS. C. P. LYMAN.

CENTENNIAL CAKE.

Four eggs ; reserve the whites of two for frosting ; one and one half cups of sugar ; one cup of flour ; one-half cup of cold water ; one cup of flour with two teaspoons of baking powder ; one-half cup of melted butter ; after adding each ingredient beat two minutes.—MRS. MILES.

HARRISON CAKE.

Two cups of molasses ; two cups of butter ; one cup of milk ; five cups of flour ; four eggs ; two pounds of chopped raisins ; one teaspoonful of soda.—MRS. J. J. FRAZER.

LADY CAKE.

One cup of butter ; two cups of powdered sugar ; four eggs ; all beaten together ; one teaspoonful of soda ; two teaspoonsful of cream of tartar dissolved in a little warm water ; one teaspoonful of vanilla ; about four cupsful of flour ; bake in a slow oven —MRS. JOHN C. NEWTON.

CREAM CAKE.

One cup of sugar ; one cup of cream ; one egg ; two and one-fourth cups of flour ; one small teaspoonful of soda ; the same of salt ; beat very thoroughly together ; add lemon or vanilla, and one-half cup of currants.—MRS. POST.

MOUNTAIN CAKE.

One pound of sugar ; one half a pound of butter ; six eggs ; one cup of sweet milk ; one pound of flour ; two teaspoonsful of lemon extract ; one and one-half teaspoonsful of baking powder.—MRS. OUTTERSON.

WHITE MOUNTAIN CAKE.

Whites of two eggs ; one cup of sugar ; small half cup of butter ; one teaspoonful of cream of tartar ; one-half teaspoonful of soda ; one-half cup of sweet milk ; one and one half cups of flour.—MRS. STEBBINS, MRS. J. B. RAMAGE.

WHITE CAKE.

Whites of three or four eggs ; one-half cup of butter ; two cups of sugar ; three cups of flour ; one cup of sweet milk ; three teaspoonsful of baking powder.—MRS. E. P. BAGG, MRS. POST.

YELLOW CAKE.

The yolks of the White Cake with the addition of one egg ; same ingredients.—MRS. E. P. BAGG.

WHITE CAKE.

One and one-half cups of powdered sugar ; one-half cup of butter stirred to a cream ; whites of four eggs ; two thirds of a cup of sweet milk ; one-half teaspoonful of soda ; one teaspoonful of cream of tartar ; both dissolved in the milk ; two small cups of flour ; flavor with lemon.—MRS. DR. TUTTLE.

CHOCOLATE CAKE.

One cup of butter ; two cups of sugar ; three cups of flour ; five eggs, leaving out the whites of two ; one cup of milk ; one teaspoonful of soda ; two-teaspoonsful of cream of tartar ; beat the whites of two eggs ; one and one-half cups of sugar ; three tablespoonsful of grated chocolate ; one teaspoonful of vanilla.—MRS. M. L. CHAPIN.

Two cups of sugar ; one cup of milk ; one cup of butter ; four eggs ; three cups of flour ; one teaspoonful of cream of tartar ; one-half teaspoonful of soda ; place one tablespoonful of grated chocolate in a bowl on the stove until melted ; then mix with one cup the batter and prepare as marble cake.—MRS. J. E. BRONSON.

One cup of brown sugar ; one-half cup of butter ; one-half cup of milk ; one egg ; two cups of flour ; one teaspoonful of soda ; grate one-half cake of chocolate ; mix with one half cup of milk ; yolks of two eggs ; one-half cup of sugar ; two teaspoonsful of vanilla ; set on to the stove, and when melted add to the above mixture ; frost the cake with the whites and powdered sugar.—MRS. D. H. PORTERFIELD.

Scant one-half cup of butter ; one and one-half cups of sugar ; two and three-fourths cups of flour ; one-half cup of hot water poured over one-fourth of a cake of chocolate ; stir till it is dissolved ; then fill up the cup with cold water ; two eggs ; take one white for frosting ; vanilla ; one and one-half teaspoonsful of baking powder.—MISS AGNES ALLYN.

CHOCOLATE MARBLE CAKE.

One cup of sugar ; one cup of sweet milk ; one egg ; one-half cup of butter ; two-thirds of a teaspoonful of soda ; twice as much cream of tartar ; two and one-half cups of flour ; one teaspoonful of vanilla ; pour out half the mixture, and to the remaining part add two-thirds of a cup of grated chocolate ; put together to suit the fancy.—MRS. W. C. NEWELL.

MARBLE CAKE.

Three-fourths of a cup of butter ; two cups of sugar ; three cups of flour ; two-thirds of a cup of sweet milk ; three eggs ; one teaspoonful of

cream of tartar ; one-half teaspoonful of soda ; after preparing this, take a teacup and put into it two tablespoonsful of molasses ; a teaspoonful each of cloves, cinnamon and allspice ; a little nutmeg and mace ; now fill the cup with some of the batter ; beat thoroughly ; then place in the tin a layer of the batter first prepared ; then some from that in the cup ; making a very thin layer of this ; after it is all in, pass a knife through it twice.—
MRS. S. B. SHELDON.

WHITE:—One-half cup of butter ; one and one-half cups of white sugar ; one-half cup of sweet milk ; whites of four eggs ; one-half teaspoonful of soda ; one teaspoonful of cream of tartar ; two and one-half cups of flour.

DARK:—One cup of brown sugar, one-half cup of molasses, one-half cup of butter, one half cup of milk, yolks of four eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar, all kinds of spices.—
MRS. JOHN C. NEWTON, MRS. E. W. BARTLETT.

PUFF CAKE.

One cup of sugar, half cup of butter, half-cup of sweet milk, two teaspoonsful of baking powder, two eggs ; take the white of one for frosting ; nutmeg and a little salt.—MRS. A. H. DAWLEY.

Two cups of sugar, half-cup of butter, two eggs, one cup of milk, three cups of flour, two teaspoonsful of baking powder ; stir two minutes after it is altogether ; this makes one large loaf.—MRS. J. E. BRONSON, MRS. S. S. MORSE.

HICKORY-NUT CAKE.

One and a half cups of sugar, one cup of raisins, one cup of meats, half cup of butter, three-quarters of a cup of milk, two eggs, one teaspoonful cream tartar, one-half teaspoonful of soda, two cups of flour.—
MRS. M. L. CHAPIN.

WALNUT CAKE.

One cup of pulverized sugar, one-half cup of butter, one-third of a cup of milk, whites of three eggs, beaten to a foam ; one cup of corn starch, one cup of flour, two even teaspoonsful of baking powder, one teaspoonful of walnuts.—MRS. C. B. PRESCOTT.

NUT CAKE.

One cup of sugar, one-half cup of butter, two eggs, one and one-half cups of flour, one-half cup of milk, two teaspoonsful of baking powder,

one cup of chopped raisins, one cup of English walnuts ; frosting for same white of one egg, one teaspoonful of powdered sugar, one tablespoonful of lemon ; do not beat the egg until the sugar is added, or golden frosting two eggs, whites and yolks ; two eggs, whites and yolks ; one and one-half cups of powdered sugar ; stir until it thickens.—MRS. J. U. WOODS

BUTTERNUT CAKE.

One-half cup of butter, one cup of sugar, two-thirds of a cup of milk, two cups of flour, the white of one egg, beaten to a froth ; one teaspoonful of cream of tartar, one-half teaspoonful of soda, one and one-half or two cups of butternuts ; a layer of dough, then one of butternuts, lastly of dough.—MRS. S. B. ALLYN.

WALNUT CAKE.

One and one-half cups of sugar, one-half cup of butter, two cups of flour, the whites of four eggs, three-quarters of a cup of milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one cup of chopped walnuts, very good.—D. F. CLARKE, MRS. E. C. BACKUS, MRS. J. D. HARDY, MRS. HODGE, MRS. H. H. GRIDLEY.

ANGEL CAKE.

Whites of eleven eggs, one and one-half cups of powdered sugar, one cup of flour, (sifted), one teaspoonful of cream of tartar, one teaspoonful of vanilla ; sift the flour with cream of tartar four times through fine wire sieve ; sift sugar from two to four times ; whip whites of eggs until light ; add slowly the sugar and vanilla, and then quickly and lightly the flour ; bake forty minutes in ungreased pans ; when done turn bottom up, edges of pans on some support.—MRS. BOWDOIN, AGNES ALLYN, BELLE GOLD-THWAIT.

Whites of five eggs, beaten stiff ; one cup of sugar, one-half cup of flour, one teaspoonful of cream of tartar ; sift sugar, flour and cream of tartar four times ; stir lightly into the beaten eggs ; flavor.—MRS. H. E. NASH.

SPONGE CAKE.

Use three eggs ; beat the yolks with one and one half cups of sugar until moist ; add one-half cup of cold water, one cup of flour ; beat the whites of eggs to a stiff froth and add with another cup of flour containing one and one-half teaspoonsful of baking powder ; bake in quick oven and don't look at it for at least fifteen minutes.—MRS. F. D. HEYWOOD.

Beat six eggs, ten minutes ; add three cups of powdered sugar, beat five minutes ; add two cups of flour mixed with two teaspoonsful of cream of tartar, beat one minute ; one cup of cold water with one teaspoonful of soda dissolved in it ; add essence of lemon and two more cups of flour ; beat one minute ; bake immediately ; two loaves.—MRS. MOSES NEWTON, MRS. JOHN C. NEWTON.

One pound of sugar, three-fourths pound of flour ; yolks of twelve eggs, beaten with the sugar ; whites of ten eggs, beaten to a stiff froth ; then mixed with the yolks and sugar and beat fifteen minutes ; stir in the flour very lightly, do not beat it at all ; leave out about one tablespoonful of the flour, it will make it more delicate ; the grated rind of two lemons and the juice of one ; fill the pans about half-full ; can try with a straw.—MRS. W. W. WARD.

CREAM SPONGE CAKE.

One-half cup of cream, one cup of sugar, one and two-thirds cups of flour, two eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar ; flavor to taste.—MISS AGNES ALLYN.

ICE WATER SPONGE CAKE.

One and one-half cups of sugar ; one and one-half cups of flour ; three eggs ; one-half cup of ice water ; one and one-half teaspoonsful of baking powder ; beat yolks and sugar with one tablespoonful of water, thoroughly ; better than any ten egg cake I ever ate.—MRS. SEARS.

BERWICK SPONGE CAKE.

Beat three eggs two minutes ; add one and one-half cups of sugar and beat five minutes ; two cups of flour ; in one of the cups one teaspoonful of cream of tartar ; stir in thoroughly ; add one-half cup of cold water with one-half teaspoonful of soda in it ; flavor to taste.—LILLIAN BARKALOW, MRS. W. R. KEMP, MRS. STEBBINS.

SPONGE CAKE.

Two fresh eggs beaten to a stiff froth ; add a little salt before beating ; then add one cup of granulated sugar, and beat ; then one-half cup of flour gradually, and beat ; then the other one-half cup of flour with one teaspoonful of baking powder ; one teaspoonful of lemon ; the last thing add one scant one-half cup of nearly boiling water.—MRS. E. M. R., MRS. A. H. CHILDS.

Three eggs beaten five minutes ; one and two-thirds cups of granulated sugar ; beat ten minutes ; two-thirds cup of cold water ; two and one-half

cups of flour ; one and one-half teaspoonsful of baking powder ; pinch of salt ; lemon ; two loaves.—MRS. G. ALLYN.

RAISED CAKE.

Three cups of sweet milk ; one of yeast ; two cups of sugar ; stir into this flour enough to make a batter ; after rising add two cups of sugar ; one cup of butter ; one cup of lard ; two eggs ; two nutmegs ; juice of one lemon or orange ; raisins ; one teaspoonful of soda —MRS. A. H. DAWLEY.

Six cups of flour measured before sifting ; three cups of milk ; one cup of sugar ; two cents' worth of yeast ; make into a sponge ; work together ; let it rise over night ; add two cups of sugar ; two cups of shortening, (butter or part lard if desired) ; whites of three eggs ; one and one-half pounds of raisins ; a little citron ; one nutmeg ; a little mace ; let rise two hours in tins in a warm place.—AGNES R. ALLYN.

Two large cups of raised dough ; two cups of sugar ; one cup of shortening ; two eggs ; one-half teaspoonful of soda ; one cup each of currants and raisins ; bake slowly.—MRS. L. B. MEGRATH.

One quart of flour ; one cup of chopped raisins ; one cup of butter ; one and one-half cups of milk ; one and two-thirds cups of sugar ; three teaspoonsful of baking powder ; nutmeg ; makes two loaves.—MRS. WARD, MRS. GOLDTHWAIT.

COFFEE CAKE.

One cup of butter ; one cup of sugar ; one cup of molasses ; one cup of strong coffee ; four cups of flour ; one pound of raisins ; one-half pound of currants ; one-quarter pound of citron ; one teaspoonful of soda ; two teaspoonsful of cream of tartar ; one teaspoonful each of the spices.—MRS. JOHN C. NEWTON.

One cup of sugar ; one cup of molasses ; one cup of cold coffee ; two thirds cup of butter ; five cups of flour ; one teaspoonful of soda, cinnamon, cloves and fruit ; like all cake is better after standing several days.—MISS MINNIE YOUNG.

One cup of sugar ; one cup of molasses ; one cup of coffee ; one-half cup of butter ; one egg ; three cups of flour ; one teaspoonful of saleratus ; one teaspoonful of all kinds of spice ; one cup of raisins.—LILLIAN BARKALOW, MRS. J. E. BRONSON.

LOAF CAKE.

Three pounds of flour ; two pounds of sugar ; one and one-half pounds of butter, (part lard improves it) ; three eggs ; one quart of new milk ; one penny's worth of yeast ; spices ; fruit ; cream the butter and sugar ; use

part of it wet up warm ; in the morning add the remainder of the sugar and butter, the eggs, spices, etc. Let it rise ; then put it into pans ; rise again ; then bake slowly like bread.—MRS. JOSEPH BARDWELL.

FRENCH LOAF CAKE.

Three eggs ; two cups of white sugar ; two-thirds of a cup of butter ; one cup of milk ; three cups of flour ; two teaspoonsful of baking powder, or use soda and cream of tartar ; raisins, citron and currants ; flavor with lemon.—MRS. COWAN.

FRENCH LOAF.

Four eggs ; three cups of sugar ; one and one-half cups of butter ; one cup of milk ; five cups of flour ; one-half teaspoonful of soda ; nutmeg- or lemon ; this makes two loaves.—MRS. C. B. PRESCOTT.

FRENCH LOAF WITHOUT EGGS.

Two cups of sugar ; two cups of sweet milk ; six cups of flour ; three-fourths of a cup of butter ; four teaspoonsful of cream of tartar ; two teaspoonsful of soda ; nutmeg ; makes three loaves.—MRS. BOND.

DELICATE FRUIT CAKE.

One and three-fourths cups of butter ; two and one-half cups of pulverized sugar ; cream them together ; whites of eight eggs beaten to a froth ; one cup of sweet milk ; one teaspoonful of soda ; two teaspoonsful of cream of tartar ; one teaspoonful of mace ; one-half teaspoonful of vanilla ; one nutmeg ; five cups of flour ; three pounds of fruit, raisins, currants and citron.—MISS AGNES ALLYN.

WEDDING CAKE.

One pound of flour, one-half cup of molasses, one pound of sugar, ten eggs, one pound of butter, three pounds of currants, two pounds of raisins, one pound of citron, two teaspoonsful of mace, two teaspoonsful of cloves, one teaspoonful of allspice, two-thirds teaspoonful of soda, one-half teaspoonful of salt, two nutmegs : makes two loaves ; bake slowly three hours.—MRS. J. H. CLIFFORD.

PICCOLOMINT CAKE.

Three cups of sugar, one cup of butter ; rub to a cream ; beat five eggs light ; stir gradually into the mixture with four cups of flour, one cup of sweet milk ; dissolve one-half teaspoonful of soda, one teaspoon-

ful of cream of tartar ; add nutmeg and a wine glass of rose water.—
MRS. J. J. FRAZER.

THANKSGIVING CAKE.

Take eight pounds of flour and mix with nearly a pint of yeast and warm milk like bread dough and set it to rise ; when risen mix into it five pounds of sugar and three and one-half of butter, (creamed) ; also ten eggs, two pounds of seeded raisins, and spice ; mace, cinnamon and nutmeg are good ; this mixture let stand all night in a warm place to rise ; then add a little saleratus and mix again ; putting into pans, let stand about twenty minutes, and bake in a moderate oven for nearly an hour.—MRS. WILLIAM SKINNER.

CUP CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, three eggs, two teaspoonsful of baking powder.—MRS. MILES.

SNOW CAKE.

Whites of ten eggs, two cups of sugar, one cup of butter, one cup of milk, three and one-half cups of flour, three large teaspoonsful of baking powder ; flavor to taste ; two loaves,—MRS. HODGE.

MRS. MARY CARIS SNOW'S CAKE.

Two eggs, one and one-half cups of sugar, one-half cup of milk, one-half cup of butter, one teaspoonful of cream of tartar, one-half teaspoonful of soda, three cups of flour.—MRS. A. L. SHUMWAY.

CITRON CAKE.

Two-thirds cup of butter, two cups of sugar ; beat these to a cream ; two eggs, well beaten ; one cup of milk, four cups of flour, one teaspoonful of soda, two teaspoonsful of cream of tartar ; as much citron as you like.—MRS. HODGE.

PEARL CAKE.

Whites of three eggs, one-half cup of butter, one cup of sugar, one-half cup of corn starch, one-half cup of milk, one and one-half cups of flour ; stir butter, sugar and corn starch together ; then add milk, with one-half teaspoonful of soda and flour, with one teaspoonful of cream of tartar ; then stir in the whites beaten to a stiff froth ; flavor with lemon ; take the yolks and make the same.—MRS. J. E. KELLOGG.

AUNT EMILY'S CAKE.

One cup of butter, two cups of sugar, three eggs, one cup of milk, four cups of flour, one teaspoonful of saleratus, two teaspoonsful of cream of tartar, extract of lemon, a little nutmeg; bake in two round tins in a good oven fifty-five minutes; fruit may be added to one or both loaves.—MRS. M. ADAMS ALLEN.

SPICE CAKE.

Two cups of sugar, one cup of butter, one-half cup of molasses, one-half cup of milk, three eggs, four cups of flour, one teaspoonful of soda; currants and citron.—MRS. JOHN C. NEWTON.

BRANT ROCK CAKE.

Two cups of sugar, one cup of butter, two cups of sweet milk, one full cup of chopped raisins, one nutmeg, four cups of flour, two teaspoonsful of baking powder.—MRS. W. G. TWING.

MAGIC CAKE.

One-half cup of butter, one cup of sugar, one and one-half cups of flour, three eggs, three tablespoonsful of milk, one teaspoonsful of cream of tartar, one-half teaspoonful of soda; stir butter and sugar together; beat yolks and whites together thoroughly; stir all together a few minutes; bake in one sheet.—MRS. HODGE.

PORK CAKE.

One cup of chopped pork, one cup of molasses, one cup of sugar, one cup of boiling water, two eggs, one-half pound of raisins, one-half pound of currants, two teaspoonsful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of soda; stir thick as gingerbread.—MRS. J. E. BRONSON.

NORTH CAROLINA CAKE.

Two cups of sugar, two-thirds cup of butter, four teaspoonsful of baking powder; mix sugar, butter and powder to a perfect cream; one cup of sweet milk, three cups of flour; lastly add the whites of seven eggs beaten to a froth; flavor with two teaspoonsful of rose, a few drops of almond and one-fourth of a teaspoonful of vanilla; this makes two loaves.—CORA FAIRCHILD.

RUSK CAKE.

Two cups of sugar ; three cups of flour ; one cup of milk ; one half cup of butter ; two eggs ; two teaspoonsful of cream of tartar ; one teaspoonful of soda ; flavor to suit taste ; bake in a dripping pan ; sprinkle with sugar.—MRS. E. W. BARTLETT.

FRENCH CAKE.

Two cups of sugar ; two-thirds cup of butter ; one cup of milk ; three cups of flour ; four eggs, yolks and whites beaten separately ; three teaspoonsful of baking powder.—MRS. S. B. ALLYN.

HERMIT CAKE.

Scant half cup milk ; one and one-half cups flour ; one cup of sugar ; one half cup of butter ; two eggs ; two-thirds cup of chopped raisins ; one-half teaspoonful of soda ; one teaspoonful of cream of tartar ; all kinds of spice.—MRS. A. W. ESLEECK.

SANDUSKY CAKE.

One cup of butter ; two cups of sugar ; cream these together ; three and one-half cups of flour ; one cup of milk ; four eggs ; one teaspoonful of soda ; two teaspoonsful of cream of tartar ; soda in milk ; separate yolks from whites ; add them to the butter and sugar ; then milk ; then half of flour and half of whites ; then rest of flour and whites ; stir thoroughly ; lemon.—MISS JENNIE NICKERSON.

CURRANT CAKE.

Two cups of sugar ; one cup of butter ; one cup of sweet milk ; three cups of flour ; one cup of currants ; three eggs ; one teaspoonful of cream of tartar ; one-half teaspoonful of soda.—MRS. L. F. HAYWARD.

ANNIE'S CAKE.

One and one-half cups of butter ; two and one half cups of sugar ; five eggs ; one teaspoonful of soda ; two teaspoonsful of cream of tartar ; add flour to make very stiff.—MRS. BOND.

TUMBLER CAKE.

One tumbler of sweet milk ; two tumblers of white sugar ; four scant tumblers of flour ; three-fourths of a tumbler of butter ; three eggs ; one teaspoonful of soda ; two of cream of tartar ; flavor with vanilla.—MRS. BOND.

KENNEBUNK CAKE.

Two and one-half cups of sugar ; one cup of butter ; four eggs ; one cup of sweet milk ; four cups of flour ; one teaspoonful of soda ; spice and two cups of raisins ; two loaves.—MRS. W. C. NEWELL.

CORN STARCH CAKE.

Whites of six eggs ; one cup of butter ; two cups of sugar ; one cup of milk ; one cup of corn starch ; two cups of flour ; two teaspoonsful of cream of tartar ; one teaspoonful of soda —MRS T.

APPLE CAKE.

Chopped apples, two cups ; boil one hour in two cups of molasses, (if green), if dried apples boil in the molasses two hours, and when cool add two cups of sour milk ; two eggs ; two-thirds cup of shortening ; one cup of sugar ; two teaspoonsful of soda ; one teaspoonful of cloves ; one teaspoonful of cinnamon ; one teaspoonful of nutmeg ; four cups of flour ; makes two loaves.—MRS. CLIFFORD.

ROSE CAKE.

Whites of twenty-four eggs ; not quite one pound of butter ; one pound of white sugar ; one pound of flour ; just a little lemon ; one drachm of cochineal ; one drachm of soda ; one drachm of cream of tartar ; one drachm of alum ; dissolve this in eight teaspoonsful of hot water and mix one-fourth of the cake batter with it ; put it into the tins the same as for marble cake ; four loaves.—G. A. M.

QUICK CAKE

One cup of sugar ; one-half cup of butter ; one cup of sweet milk ; the white of one large egg ; two teaspoonsful of cream of tartar ; one teaspoonful of soda ; three cups of flour ; one cup of fruit ; salt ; little nutmeg or lemon ; makes one loaf.—MRS. E. H. WALKER.

DELICIOUS CAKE.

Two cups of sugar ; one cup of butter ; one cup of milk ; three eggs ; three cups of flour ; two teaspoonsful of baking powder ; beat butter and sugar together ; add the yolks of eggs, then the beaten whites.—MRS. KENDALL, MRS. H. H. GRIDLEY.

PLAIN CAKE.

One cup of butter ; two cups of sugar ; two cups of sweet milk ; one-half cup of chopped raisins ; three cups of flour ; two heaping teaspoonsful

of baking powder ; one-half teaspoonful of nutmeg and cinnamon ; two loaves.—MRS. H. H. GRIDLEY.

ECONOMY CAKE.

One cup of sugar, one cup of milk, butter size of a butternut, one egg, two cups of flour, two teaspoonsful of cream of tartar, one teaspoonful of soda, little salt.—MRS. W. R. KEMP.

POOR MAN'S CAKE.

One cup of sugar, one-half cup of butter, one cup of sour milk, one egg, one-half teaspoonful of soda ; stir in flour enough to make a good batter.

ROUGH AND READY CAKE.

One cup of sugar, one-half cup of butter, one cup of chopped raisins, one cup of milk, one egg, one pint of flour, one teaspoonful of cream of tartar ; one-half teaspoonful of soda, nutmeg —MRS. MILLER.

ALLSPICE CAKE.

One cup of butter, two cups of sugar, two-thirds cup of molasses, four eggs, one-half cup of milk with teaspoonful of soda dissolved in it, two tablespoonsful allspice, salt ; one pound of stoned and chopped raisins ; one-quarter pound of citron sliced thin.—MRS. GOLDTHWAIT.

GRANDMOTHER'S CAKE.

One egg, yolk of another, one-half cup of butter, one-half cup of sour milk or use sweet milk and baking powder ; one cup of sugar, one teaspoonful of cloves, nutmeg and cinnamon, two teacups of flour ; frost with the white of one egg.—MRS. E. C. COWAN.

NO EGG CAKE.

Two cups of sugar, two cups of sweet milk, one-half cup of butter, two teaspoonsful of cream of tartar, one teaspoonful of soda ; spice and fruit ; four cups of flour.—MRS. E. C. BACKUS.

HARTFORD ELECTION CAKE.

Five pounds of sifted flour, two pounds of butter, two pounds of sugar, three gills of yeast, four eggs, one-half ounce nutmeg, two

pounds of raisins, one pound of citron, one quart of milk; rub the butter and flour together till very fine; add half the sugar, then the yeast, then half the milk when warmed; then the eggs, well beaten; remainder of the milk; beat all together and let stand over night; beat well again; add the rest of the sugar, spice and fruit; let rise again; three or four hours.—MRS. C. H. RANLET.

QUEEN ELIZABETH CAKE.

Two cups of sugar, one cup of butter, two cups of milk, one cup of raisins, two teaspoonsful of cream tartar, one teaspoonful of soda.

QUEEN CAKE.

Two cups of sugar, one cup of butter, one cup of milk, four eggs, one teaspoonful of soda, two teaspoonsful of cream of tartar; flavor with lemon.—MRS. S. B. ALLYN.

JENNY LIND CAKE.

Two and one half cups of sugar, one cup of butter, one cup of milk, four cups of flour, four eggs, two teaspoonsful of baking powder; bake in three sheets, two plain; after taking out the two plain, leaving less than a third, add one cup of raisins, one cup of currants, one-half cup sliced citron, two teaspoonsful molasses, one grated nutmeg, one teaspoonful each of cloves and cinnamon; spread with jelly and frost, putting the fruit cake between the two plain.—MRS. J. DOUGHERTY.

DARK CAKE.

One egg, one cup of brown sugar, rolled; one cup stoned raisins; one-half cup butter, one-half cup sour milk, one-half teaspoonful of soda, one-half nutmeg.—MRS. A. H. DAWLEY.

One cup of butter, one cup of brown sugar, one cup of molasses, one cup of sweet milk, three cups of flour, four eggs, one and one-half teaspoonsful of cream of tartar, one teaspoonful of soda, two pounds of raisins, chopped fine; one nutmeg.—MRS. MOSES NEWTON.

BLACK CAKE.

One cup of butter, one cup of sugar, one cup of molasses, three eggs, one teaspoonful of soda, two teaspoonsful of cloves, three cups of flour, bake in flat tins and cut in squares.—MRS. A. W. ESLEECK.

Two cups of sugar, one cup of molasses, one and one-half cups of butter, one cup of milk, three eggs, one pound of raisins, stoned and chopped; one teaspoonful of cream of tartar, one heaping teaspoonful of soda, one teaspoonful of cinnamon, cloves and nutmeg, five cups of flour.—MRS. S. S. MORSE.

CLOVE CAKE.

One cup of butter; one cup of sugar; one cup molasses; one cup of sour milk; three cups of flour; two eggs; three teaspoonsful of ground cloves; two small teaspoonsful of soda; bake slowly three-quarters of an hour.—MRS. WARD.

POUND CAKE.

One pound of butter; one pound of sugar; one pound of flour; ten eggs; one-quarter teaspoonful of soda; one-half teaspoonful of milk; two nutmegs; two loaves.—MRS. W. B. C. PEARSONS.

One pound of sugar; one pound of flour; three-fourths pound of butter; nine eggs; two teaspoonsful of cream of tartar; one teaspoonful of soda.—MRS. J. B. RAMAGE.

Five eggs; the weight of five eggs in sugar, and flour, each; the weight of four eggs in butter; one teaspoonful of lemon, and a little mace.—MRS. E. M. R.

DELICATE CAKE.

One cup of butter; two cups of sugar; three cups of flour; one-half cup of milk; whites of six eggs; one teaspoonful of cream of tartar; one-half teaspoonful of soda.—MRS. MARY KAGWIN.

One coffee cup of sugar; one-half cup of butter, beaten to a cream; two cups of flour; one-half cup of sweet milk; two teaspoonsful of baking powder; whites of five eggs.—MRS. BOWDOIN.

FRUIT CAKE

One pound of powdered sugar; one pound of flour; three-quarters pound of butter; seven eggs; one-half pound of currants; one-half pound of raisins; one-quarter pound of citron; one teaspoonful of nutmeg; one teaspoonful of cinnamon.—MRS. J. B. RAMAGE.

Two cups of flour ; one and two-thirds cups of sugar ; one-half cup of molasses ; two eggs ; one-half pound each of currants, citron and raisins ; small teaspoonful each of cinnamon, cloves and soda ; one-half cup of butter.—MRS. C. M. KELLOGG.

One pound of flour ; one pound of sugar ; three-quarters pound of butter ; two pounds of seeded raisins ; two pounds of currants ; one pound of citron ; one and one-half teaspoonsful each of mace, cloves, cinnamon, and one-half a nutmeg ; two wine glasses of liquid ; ten eggs ; stir the sugar and butter to a cream, then add the whites and yolks of the eggs beaten separately to a froth ; stir in the flour gradually, then the liquid and spices ; add the fruit just before it is put into the pans ; it should bake more than two hours if the loaves are thick.—MRS. MARY KAGWIN.

BLACK FRUIT CAKE.

One cup of sugar ; one-half cup of sour milk ; one-half cup of butter ; one and one-half cups of flour ; the yolks of two eggs ; one cup of fruit ; one small teaspoonful of soda ; beat well ; makes one loaf.—MRS. E. H. WALKER.

COCOANUT CAKE.

Boil one cup of sweet milk ; stir into it two cups of prepared cocoa nut ; when cool, add four eggs ; three cups of sugar ; one cup of butter ; four and one-half cups of flour ; one and one-half teaspoonsful of cream of tartar ; one teaspoonful of soda.—MRS. J. W. MEACHAM.

Five eggs ; two and one-half cups of sugar ; one cup of butter ; one cup of sweet milk ; five cups of flour ; three teaspoonsful of baking powder ; this will make six layers ; one cup of cocoanut with enough milk to make it spread, between the layers ; the milk and cocoanut should be scalded together, and sweetened to taste ; make a soft frosting for the top, and sprinkle on dry cocoanut.—MRS. MARY KAGWIN.

Three cups of sugar ; one-half cup of butter, rubbed together ; one cup of sweet milk ; four cups of flour ; whites of five eggs ; three teaspoonsful baking powder stirred into the flour ; flavor with rose, and bake as jelly cakes ; this will make five good-sized cakes ; use one grated cocoanut and frosting between them.—MRS. E. W. BARTLETT.

KATIE'S MOLASSES GINGERBREAD.

One pint of molasses ; one large spoonful of butter ; one teaspoonful of salt ; one and one-half cups of boiling water ; two teaspoonsful of soda ; add spice to taste ; drop from spoon ; bake quick.—MRS. J. U. WOODS.

SOFT MOLASSES GINGERBREAD.

One and one-half pints of flour ; one-half pint of molasses ; one-half pint sour milk ; two-thirds gill of butter ; one and one-half teaspoonsful ginger ; one teaspoonful soda ; little salt ; boil molasses and butter together, and pour boiling hot on to the flour ; then add sour milk and ginger ; the soda the last thing ; beat it very thoroughly and bake.—MRS. JOHN C. NEWTON.

SOFT GINGERBREAD.

One cup of molasses ; one-half cup of butter ; one-half cup of boiling water ; one teaspoonful of ginger ; one teaspoonful of saleratus ; salt ; two cups of flour.—CORA FAIRCHILD, MRS. MOSES NEWTON.

One cup of sour milk ; one teaspoonful of soda, dissolved in the milk ; one cup of molasses ; one teaspoonful of ginger ; one-half teaspoonful of cinnamon ; nearly three cups of flour ; seven tablespoonsful of melted lard.—MARIE G. JONES.

DAISY AND BUTTERCUP CAKE.

One cup of sugar, one-half cup of butter, whites of three eggs, one-half cup of milk, one and a half cup of flour, two teaspoonsful baking powder. FROSTING : Yolks of three eggs, six heaping tablespoonsful of powdered sugar, one teaspoonful of vanilla. Put it on before cake is cool.

FIG CAKE.

Two cups sugar, one cup butter, three and one-half cups flour, one-half cup sour milk, one-half teaspoonful soda, one-half teaspoonful cream of tartar ; one pound figs, shredded ; five eggs, one-half teaspoonful vanilla, little mace, whites of two eggs for frosting.—MRS. J. L. R. TRASK.

ORANGE CAKE.

One cup sugar, one-fourth cup vanilla, one cup flour, one-fourth cup water, yolks of three eggs and whites of two, one fourth teaspoonful soda, one-half teaspoonful cream of tartar, juice and rind of one orange. Beat the butter to a cream, add the sugar gradually, then the orange, then the eggs, well beaten ; then the water and flour in which the soda and cream tartar have been well mixed.—MRS. G. H. PERRY.

LAYER CAKE.

CREAM CAKE.

Beat one egg with one cup of sugar ; add one cup of sweet milk, four tablespoonsful of melted butter, two teaspoonsful of cream of tartar, one teaspoonful of soda, three cups of flour ; two layers. CREAM FOR CAKE : let one and one-half cups of milk boil ; beat two eggs light ; nearly a cup of sugar, a little salt, seven teaspoonsful of corn starch dissolved in milk, and add to the boiling milk.—MRS. W. R. KEMP.

Two cups of sugar, two eggs, piece of butter size of a large egg, one cup of cold water, three cups of flour, two teaspoonsful of baking powder ; stir butter, sugar and eggs together fifteen minutes ; use one half pint cup for measuring ; bake in jelly pans. CREAM : boil one large coffee cup of milk ; stir in a pinch of salt, one heaping tablespoonful of sugar, one egg, one tablespoonful of corn starch dissolved in a little milk ; one teaspoonful of vanilla ; spread this between cake, when both are cold.—MARIE G. JONES.

One half cup of butter, one-half cup of milk, one cup of sugar, one egg and the yolks of three more, one teaspoonful of cream of tartar, one-half-teaspoonful of soda, one-half cup of flour ; bake in jelly pans. CREAM FOR FILLING : Three-quarters of a pint of milk, one-half cup of flour ; set the milk boiling ; mix the flour with a little less than a cup of sugar, and pour into the milk when boiling ; boil a few moments ; beat the whites of the eggs stiff ; add one teaspoonful of vanilla, and stir into the cream after taking from the fire.—MRS. GEO. W. PRENTISS.

LAYER JELLY CAKE.

One cup of sugar, four tablespoonsful of melted butter, four tablespoonsful of milk, three eggs, one and one-half cups of flour, one and one-half teaspoonsful of baking powder.—MRS. J. E. BRONSON.

DELICIOUS LEMON JELLY CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, three eggs, two teaspoonsful of cream of tartar, one teaspoonful of soda, three cups of flour; mix and bake in five layers; for the jelly, grate the rind of three small or two large lemons; add the juice of the same with one cup of sugar, one egg, one half cup of water, one teaspoonful of butter, one tablespoonful of flour; mix with a little water; boil till it thickens, then place between the layers of cake; this is better after having been kept a week or ten days.—MRS. S. B. SHELDON.

ROLLED JELLY CAKE.

Three eggs, one cup of sugar, one cup of flour; one teaspoonful of cream of tartar rubbed in the flour; one half teaspoonful of soda, dissolved in three tablespoonsful of sweet milk; lemon; bake in a long tin; then spread on jelly, when the cake is a little warm, and roll.—MRS. POST.

ROLL JELLY CAKE.

One cup of sugar, three eggs, one cup of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar; bake in square pans; spread with jelly and roll in cloth while hot.—MRS. W. S. LOOMIS.

FIG CAKE.

Cup of sugar, two-thirds of a cup of butter; two eggs, yolks and whites beaten separately; one-half cup of sweet milk, one and one-half cup of flour, one and one-half teaspoonsful of baking powder; bake in two sheets; one-half pound of figs, chopped fine; one-half cup of sugar, one-quarter cup of water; boil to a paste; spread between the cakes.—MRS. H. E. NASH.

Three eggs, two cups of sugar, one cup of butter, one cup of milk, one teaspoonful of soda, two teaspoonsful of cream of tartar; add flour enough to thicken; bake in layers, cover one pound of figs with warm water; when softened remove and chop very fine; beat the whites of two eggs to a stiff froth; add six tablespoonsful of sugar; with this mix the figs and enough sweet milk to make it spread easily; place this between the layers (when cold), and on top of the cake.—MRS. WILEY.

NEAPOLITAN CAKE.

Take ten ounces of butter in a basin; add to it, and whisk well one pound of sugar; then add six eggs; beat them well into the butter and

sugar, one at a time, till the six are in ; then mix in lightly one pound of flour, three teaspoonsful of baking powder, the grated rind and juice of one lemon ; bake on tin plates ; put two tablespoonsful on each plate ; when all are done trim the edges and cut out the centre with a tin cake cutter ; spread a very thin icing of eggs and sugar on the edges, and pile them all up one on the other till all form a high cake ; fill the center with whipped cream and frost.—MRS. FARR.

BLACK PART :—One cup of brown sugar ; yolks of four eggs ; one-half cup of butter ; one-half cup of molasses ; one half cup of strong coffee ; two and one-half cups of flour ; one cup of chopped raisins ; one cup of currants ; one teaspoonful of soda ; one teaspoonful of cinnamon ; one-half teaspoonful of mace ; one teaspoonful of cloves.

WHITE PART :—Two cups of sugar ; one-half cup of butter ; one cup of milk ; two and one-quarter cups of flour ; one cup of corn starch ; whites of four eggs ; one and one-half teaspoonsful of baking powder ; put between the layers either soft jelly or frosting.—MRS. F. D. HEYWOOD.

RIBBON CAKE.

Two cups of sugar ; three eggs ; two-thirds of a cup of butter ; one cup of sweet milk ; three cups of flour ; one teaspoonful of saleratus, dissolved in the milk ; add a little salt, and flavor with lemon or almond ; put half the above in two square or oblong pans ; to the remainder add one teaspoonful of molasses ; one large cup of raisins, stoned and chopped ; one-quarter of a pound of citron, sliced ; one teaspoonful of cinnamon ; one-half teaspoonful each of cloves and allspice ; grate on a little nutmeg, and add one spoonful of flour ; put into two pans, same as the above ; put the sheets together while warm, with a little jelly between ; part of the light colored with lemon and part with strawberry make a very pretty appearance with the dark.—ROSA M. PAPILLION.

One and one-half cups of sugar ; one-half cup of butter ; one-half cup of milk ; two cups of flour ; three eggs ; one teaspoonful of cream of tartar, and one-half of soda ; bake two-thirds in two separate tins ; to the other third add two large spoonsful of molasses ; one half teaspoonful each of cinnamon, cloves, nutmeg ; one cup of fruit ; put this between the other layers, spreading each with jelly ; frost.—MRS. MOSES NEWTON, MRS. D. H. PORTERFIELD, MRS. N. H. WHITTEN, MRS. MURLLESS, MRS. H. H. GRIDLEY.

CARAMEL CAKE.

One cup of sugar ; one-half cup of butter ; two eggs ; two cups of flour ; one cup of milk ; one teaspoonful of soda ; two teaspoonsful of

cream of tartar. **FROSTING**: two cups of sugar; one-half cup of milk; boil ten minutes; then add butter size of an egg, and one teaspoonful of vanilla; stir constantly until cold.—**MRS. CHARLES C. WEBBER.**

ENGLISH WALNUT CREAM CAKE.

One cup of sugar; two eggs; use the white of one for frosting; two-thirds cup of milk; one large spoonful of baking powder; one-half spoonful of lemon; salt; make three layers. **CREAM**: one egg, one-half cup of sugar; one large spoonful of corn starch put into one-half pint of boiling milk; spread the cream and nuts between each layer; frosting and nuts on the top —**MRS. HENRY D. ALLYN.**

ORANGE CAKE.

Two oranges; two cups of sugar; one-half cup of butter; two cups of flour; five eggs; two teaspoonsful of baking powder; one half cup of water; stir butter, sugar and yolks of the eggs together; add grated rind and juice of one orange, the water and flour; then add the whites of four eggs well beaten; bake in four pans; spread between each layer the white of one egg, juice and rind of one orange, and sugar enough to make it nearly as stiff as frosting.—**H. H. CURRIER.**

CHOCOLATE CAKE.

One cup of white sugar; butter size of an egg; one-quarter cup of sweet milk; one heaping cup of flour; one-half teaspoonful of cream of tartar; one-quarter teaspoonful of soda; two eggs; bake in two shallow pans; flavor with vanilla. **FILLING FOR ABOVE**: One-half cup of sugar; three-eighths of a cup of flour; one egg; add five small spoonsful of grated or melted chocolate, and stir into one-half pint of scalded milk; boil until it thickens; flavor with vanilla.—**MRS. W. R. KEMP.**

One and one-half cups of sugar; one half cup of butter; one-half cup of milk; two cups of flour; one-half teaspoonful of soda; one teaspoonful of cream of tartar; three eggs, beat the yolks and whites separately; six tablespoonsful of grated chocolate, a little milk and sugar; boil two minutes; spread top and between the cake.—**D. F. CLARKE.**

ICE CREAM CAKE

Nine teaspoonsful of powdered sugar to an egg and one teaspoonful of corn starch; one and one-half eggs to a layer; beaten stiff and mixed with the other. **CAKE**: one cup of sugar; one-half cup of butter; one and one-

half cups of flour ; one-half cup of milk ; one and one-half teaspoonsful of baking powder ; three eggs well beaten ; the whites stirred in last —MRS. WARD.

One cup of sugar ; scant one-half cup of butter ; one-half cup of sweet milk ; whites of three eggs ; one and one-half cups of flour ; two large tablespoonsful of corn starch ; two teaspoonsful of baking powder in flour ; make the yellow dough the same, using the yolks of the eggs ; bake in jelly pans. ICING : one and one-half cups of sugar ; one-half cup of water ; let boil until thick ; then beat whites of three eggs ; stir in while hot ; and then flavor with vanilla.—MRS. A. E. JONES.

SMALL CAKES AND COOKIES.

CALIFORNIA CAKES.

One egg ; one cup of sugar : one cup of molasses ; one small cup of lard ; one small cup of lukewarm water ; two teaspoonsful of soda ; one teaspoonful of ground cloves ; one teaspoonful of ginger ; one teaspoonful of cinnamon ; one teaspoonful of mace ; one teaspoonful of allspice if you like ; add flour enough to make a soft mixture ; bake in gem iron.

RISEN DOUGHNUTS (VERY NICE.)

One cup of sugar ; small half cup of butter ; one egg ; beat together ; then add two cups of milk and yeast ; stir in flour to make a batter ; rise over night ; in the morning add a little soda ; mix soft, and rise ; then roll out and cut with a doughnut-cutter or twist ; rise on the board ; then fry.—MRS. JOSEPH BARDWELL.

RAISED DOUGHNUTS.

One egg ; one cup of milk ; three-quarters cup of sugar ; one penny's worth of yeast ; one tablespoonful of butter ; a little salt ; one-half nutmeg ; one-eighth teaspoonful of cinnamon ; if cold, mix in afternoon ; in the morning knead and set to rise again ; when light cut with a buiscut-cutter, and put on a well-floured moulding-board ; do not fry until so light that they will not sink ; fry with a knife, and take out with a skimmer.—MRS. E. J. POMEROY.

PLAIN DOUGHNUTS.

To one cup of sweet milk add three-quarters of a cup of sugar ; one teaspoonful of salt ; two-eggs, well beaten ; stir well, and add flour, with two heaping teaspoonsful baking powder well mixed in it ; mix soft as possible, and fry in not very hot lard.—MRS. H. H. GRIDLEY.

DOUGHNUTS.

One pint of good sour milk, cream and all ; one even teaspoonful of soda ; one cup of sugar ; three eggs ; little salt and nutmeg ; flour enough to stir into a stiff batter ; have a deep dish for your lard so the doughnuts will not touch the bottom ; drop from a spoon a piece of dough the size of an English walnut ; carefully turn them until they are well browned ; have the fat hot when you commence.—MRS. G. H. GOLD THWAIT.

Two eggs, one cup of sugar, one-quarter cup of butter, two cups of milk, two teaspoonsful of baking powder, a little salt and nutmeg ; flour enough to knead soft and roll.—MRS. C. P. LYMAN.

CONNECTICUT DOUGHNUTS.

One pint of milk, two full teacups of sugar, one-half cup of butter or lard, one teacupful of yeast, two eggs, two nutmegs ; peel of one orange, chopped fine ; at noon melt butter in milk, and mix all the ingredients, except eggs, spice and orange peel with flour enough to make a stiff batter ; when light, at night, add egg, spice and peel, and flour enough to knead it, not very stiff ; in the morning roll out and cut ; let them stand after cutting (2) hours before frying ; mix them in a six-quart kettle, and keep the cover on tight ; when they do well the cover comes off during the second rising. They must be kept in a warm place.—MRS. M. ADAMS ALLEN.

CRULLERS.

Two eggs, three large tablespoonsful of loaf sugar, four tablespoonsful of milk, two tablespoonsful of butter, one teaspoonful of soda, a little salt, nutmeg ; fry.—MRS. G. H. PERY.

Three eggs, six tablespoonsful of white sugar, butter size of a small egg, one fourth teaspoonful of saleratus, dissolved in two tablespoonsful of milk ; flour to thicken.—MRS. JAMES H. NEWTON.

RYE PAN CAKES.

One-half cup of sugar, three great spoonsful of molasses, one cup of sour milk, one cup of wheat flour, one egg, one-half teaspoonful of soda, stir quite thick with rye flour ; drop from a spoon and fry in hot lard.—MRS. JOEL RUSSELL.

SNOW BALLS.

One cup of sugar, one cup of sweet milk, six tablespoonsful of melted butter, a little salt, two eggs, two teaspoonsful of cream of tartar, one teaspoonful of soda; wet soft; roll and cut with a small cutter; roll in fine sugar; fry.

GINGER SNAPS.

One and one-half cups of molasses, one cup of sugar, one cup of butter; let this boil, then add one-half cup of hot water, two teaspoonsful of soda, two tablespoonsful of ginger; roll very thin, and bake in a quick oven.—MRS. C. B. PRESCOTT.

GINGER SNAPS (WITHOUT SHORTENING).

Bring to a scald one cup of molasses, and stir in one teaspoonful of soda; pour it while foaming over one cup of sugar, one egg, one tablespoonful of ginger, beaten together; then add one tablespoonful of vinegar, flour enough to make the dough quite hard.—MRS. MARY KAGWIN.

GINGER SNAPS.

Bring to a scald one cup of molasses and stir in one teaspoonful of soda; pour in while foaming over one cup of sugar, one egg, one tablespoonful of ginger, beaten together; then add one tablespoonful of vinegar; flour enough to roll, stirred in as lightly as possible.—MRS. CHARLES A. SANBORN.

One cup of sugar, one cup of molasses, three-quarters cup of shortening, mostly lard; one half cup of boiling water, one-half tablespoonful of ginger, one teaspoonful of soda; mix stiff and roll thin.—MRS. MURLLESS.

One cup of boiled molasses, one cup of sugar, one cup of melted butter, two-thirds cup of warm water, one large teaspoonful of soda, one teaspoonful of ginger, pinch of salt; flour to mix quite hard; let stand over night; roll very thin, and bake in a quick oven.—MRS. H. H. GRIDLEY.

SOFT GINGER CAKES.

One cup of boiling water, a large half-cup of butter or lard, one tablespoonful of soda and a piece of alum size of a nutmeg; let stand till cold, then add one cup of molasses, one cup of sugar, one teaspoonful of ginger; flour to roll; cut in cakes and bake in a quick oven; these should be a half-inch thick when done.—MRS. H. H. GRIDLEY.

GINGER COOKIES.

One and one-half cups of molasses, nearly a cup of lard, one teaspoonful of soda dissolved in a little boiling water, heaping teaspoonful of ginger, one-half teaspoonful of cinnamon; just flour enough to roll out; let the molasses come nearly to a boil, then stir in lard until melted, and then add the remainder of the ingredients.—MARIE G. JONES.

One cup of sugar, one cup of butter, one cup of molasses, one-half cup of boiling water, one teaspoonful of soda, ginger; flour to roll out.—MRS. W. W. WARD.

Two cups of sugar, two cups of molasses, one cup of shortening, one cup of milk, one tablespoonful of soda, one tablespoonful of ginger; flour enough to roll.—MRS. J. E. KELLOOG.

MOLASSES DROP CAKES.

One cup sugar; one cup molasses; one cup shortening; one cup sour milk; two eggs; a large teaspoonful of soda; a little salt; flour to mix; not too stiff.—MISS AGNES ALLYN.

DROP COOKIES.

Two cups of sugar; three-fourths cup of butter; one cup of milk; three eggs; four cups of flour; three teaspoonsful baking powder; caraway seeds if you like; drop in pan and bake in quick oven.

COOKIES.

Two cups sugar; one cup butter; one cup milk; scant teaspoonful soda dissolved in vinegar; lemon extract or caraway seeds; wet soft and roll thin.—MRS. JOSEPH BARDWELL.

SUGAR COOKIES.

One cup butter; two cups sugar; one cup milk; one egg; two teaspoonsful cream of tartar; one teaspoonful soda; flour to roll.—MRS. E. W. BARTLETT.

CREAM COOKIES.

One cup thick sour cream; one cup sugar; one egg; two cups sifted flour; one even teaspoonful soda; a little nutmeg; mix; drop from a dessertspoon, leaving an inch or so between as they will run together.—MRS. E. J. POMEROY.

SUGAR COOKIES.

Four cups flour ; one cup sugar ; two-thirds cup butter : one teaspoonful soda ; one cup milk ; salt ; two teaspoonsful cream of tartar ; rub with flour.—MRS. L. S.

CYMBALS.

Two cups sugar ; one cup butter ; two eggs ; one-half cup sweet milk ; one teaspoonful soda ; two teaspoonsful cream of tartar ; knead stiff ; roll in sugar.—MRS. N. H. WHITTEN.

COOKIES.

Two cups sugar ; one and one-third cups sour milk ; two-thirds of a cup of lard ; one teaspoonful soda ; a little salt ; a little lemon ; flour enough to roll ; don't get too stiff ; roll not very thin.—MRS. W. R. KEMP.

SNUCKER NORDLE.

Sugar two cups ; butter one cup ; flour three and one-half cups ; milk one-half cup ; soda one half teaspoonful ; cream of tartar one teaspoonful ; eggs four ; drop on a tin with a teaspoon ; sprinkle with cinnamon and sugar.—MRS. CLIFFORD.

DROP CAKES.

One cup sugar ; one-half cup butter ; one-half cup milk ; one egg ; one-half teaspoonful soda ; one teaspoonful cream of tartar ; spice ; make stiff with flour ; drop on tins.—MRS. MILLER.

SPONGE DROPS.

Beat to a froth three eggs and one teacupful of sugar ; stir into this one heaping coffee cupful of flour, in which one teaspoonful of cream of tartar and one-half teaspoonful of soda are thoroughly mixed ; flavor with lemon ; drop in teaspoonfuls about three inches apart ; bake instantly in a very quick oven ; watch closely, as they burn easily ; serve with ice cream.—MRS. W. C. NEWELL.

VANILLA WAFERS.

One cup sugar ; two-thirds cup butter ; four tablespoonsful of milk ; one teaspoonful vanilla ; one egg ; one and one half teaspoonsful cream of tartar ; two-thirds teaspoonful soda ; flour enough to roll very thin.—MRS. E. C. TAFT.

CRUMPETS.

One cup brown sugar ; one cup chopped raisins ; one-half cup butter ; one egg ; one-half teaspoonful soda in a large spoonful of milk ; all kinds of spices ; roll thin.—MRS. J. J. FRAZER.

JUMBLES.

One-half cup butter ; one-half cup milk ; one cup sugar ; two eggs ; one-half teaspoonful soda ; vanilla flavor ; sprinkle with sugar before putting in oven.—MRS. C. S. HEMINGWAY.

KISSES.

One cup butter ; one cup sugar ; three eggs ; two and one-half cups flour ; one teaspoonful cream of tartar ; one-half teaspoonful of soda ; drop on tins.—MRS. MILLER.

CREAM CAKES.

One-fourth pound butter ; one and one-half cups flour ; four eggs ; one cup water ; stir butter into water, which should be warm ; set on stove and slowly bring to a boil ; stir in dry flour and boil one minute ; pour into a dish to cool ; stir into the cool paste first the beaten yolks then the whites ; drop on buttered paper ; bake twenty minutes ; fill with whipped cream, sweetened and flavored with vanilla, or make a cream with one pint milk, two tablespoonsful corn starch, one egg, one cup sugar, one-half table-spoonful of butter, vanilla.—MRS. C. S. HEMINGWAY.

One cup water ; one-half cup butter ; boil together ; stir in one cup of flour, dry, while boiling ; stir a few minutes, taking care not to let the mixture stick and burn ; take from fire and cool ; add when cool enough three unbeaten eggs, and stir until perfectly smooth ; drop on buttered tin and bake in rather quick oven twenty-five minutes ; avoid opening oven at first. CREAM FOR INSIDE : One cup milk ; one-half cup sugar ; one egg ; three tablespoonsful flour ; beat eggs, sugar and flour together, and stir into boiling milk ; flavor with vanilla when cool.—MRS. WILLIAM A. PRENTISS.

BOSTON CREAM CAKES.

Two and two-thirds cups butter ; three-quarters of a pint of milk ; two and three-quarters cups flour ; put the milk and butter over the fire until it boils ; mix in the flour and make a paste ; let it cool a little ; beat five eggs and work them into the dough ; use this for the crust, and drop off,

into the tins with a teaspoon. CREAM : One-half pint of milk ; nearly two cups sugar ; three eggs ; about two thirds cup flour ; beat the eggs, then add sugar, then flour, beating well together ; boil the milk and pour the cream into it.—MRS. W. R. KEMP.

CENTENNIAL DROPS.

White of one egg, beaten to a stiff froth ; one cup pulverized sugar ; one-half teaspoonful baking powder ; flavor with lemon ; butter tins and drop with a teaspoon about three inches apart ; bake in a slow oven, and serve with ice cream and custards ; these are very nice.—MRS. F. D. HEYWOOD.

WALNUT PUFFS.

Whites of six eggs, beaten very stiff ; one pound sugar ; one pound walnut meats ; drop on buttered paper or tins and place in a warm oven to dry.—MRS. WARD.

FRUITS.

CANNED PLUMS.

Plums are canned with one-quarter pound of sugar to each pound of fruit ; boil the sugar first with half a teacupful of water to four pounds of sugar ; let the plums boil rapidly for twenty minutes, then bottle. Egg plums and Victorias are delicious for dessert, boiled in a thin syrup.—**MRS. J. W. RATHBURN.**

BAKED SOUR APPLES.

Core the apples without paring and fill the cavities with sugar ; pour water into an ordinary cooking pan, enough to half fill it ; sprinkle in a little sugar ; nice eaten with sugar and cream.—**MRS. MARY KAGWIN.**

STEAMED APPLES.

Prepare them as for baking ; put them in a porcelain kettle, and if the apples are not very sweet add a little sugar ; pour a little water into the kettle and cover tightly. Cook slowly till soft ; better than baked apples.—**MRS. N. H. WHITTEN.**

ORANGE MARMALADE.

Seven pounds of pear or plum tomatoes, mash enough to break the skin of every one ; seven pounds of sugar, six oranges, three lemons ; cut into small pieces, keeping out the seeds ; cook four hours.—**MRS. WARD.**

PINEAPPLE JAM.

Grate pineapple ; to one pound of the apple add three-fourths of a pound of loaf sugar ; boil ten minutes —**MRS. W. B. C. PEARSONS.**

CURRANT JELLY.

Wash the currants and press out all the juice ; measure a pound of sugar to a pint of juice and boil five minutes.—AGNES ALLYN.

CRABAPPLE JELLY.

Cover your apples with cold water and boil until they begin to crack open ; then to a pint of juice add a pint of sugar, and boil fifteen minutes ; strain.—MRS. F. K. BLODGETT.

LEMON JELLY.

Yolks of three eggs, juice and rinds of two lemons, one-quarter pound of butter, one-half pound sugar ; cook ; add the whites of eggs when boiling ; cool, and fill in between sheets of cake.—MRS. C. H. WOODSUM.

LEMON JELLY.

One package of gelatine soaked in two cups cold water ; two and one-half cups sugar ; juice of four lemons, grated rind of two ; three cups boiling water ; one quarter teaspoonful powdered cinnamon ; soak the gelatine two hours ; add lemon juice, grated rind, sugar and spice, and leave one hour ; pour on boiling water ; stir until dissolved ; then strain through double flannel ; do not shake or squeeze, but let the jelly filter through ; wet the mould in cold water ; pour the liquid in and set aside to cool.—BELLE GOLDTHWAIT.

ANOTHER LEMON JELLY.

One-quarter box gelatine dissolved in one-half cup cold water ; let stand about an hour ; add one cup sugar ; juice and little grated rind of one lemon ; one and one-half cups boiling water ; stir until thoroughly dissolved ; strain into mould ; the addition of sliced bananas, oranges, stewed prunes or peaches, make a pleasing variety.—MRS. C. P. LYMAN.

RIBBON JELLY.

Take one-third lemon jelly, one-third currant, and as much blanc mange ; when all are cold and begin to form, wet a mould, pour in about one-fourth of the red jelly and set on ice to harden ; keep the rest in a warm room or near the fire ; as soon as the jelly is firm in the bottom of

the mould add carefully some of the white blanc mange, and return the mould to the ice ; when this will bear the weight of more add a little lemon ; when this forms another line of white ; so proceed, dividing the red from yellow by the white, until the jellies are used up ; leave the mould on ice until you are ready to turn the jelly out ; a pretty dish.—BELLE GOLDTHWAIT.

COFFEE JELLY.

Soak one-half package of Cox's gelatine in cold water enough to cover ; when making coffee for breakfast take three small cupsful and turn into the gelatine, with a small half cup of sugar ; put in cool place ; serve with whipped cream and sugar or milk and sugar.—Miss AGNES ALLYN, Mrs. H. H. GRIDLEY.

ORANGE PYRAMID.

Cut the peel in six or eight equal parts, making the incisions from the stem downward ; peel each piece down a little more than half way, and turn each one sharply to the right, leaving the peeled orange apparently in a cup, from which it is removed without much difficulty ; pile the oranges so prepared in a pyramid on a high fruit dish.—BELLE GOLDTHWAIT.

COFFEE JELLY.

One pint sugar ; one and one-half pints boiling water ; one-half pint strong coffee ; one box gelatine ; soak gelatine two hours in the cold coffee ; pour the boiling water on to it, and when dissolved add sugar ; strain into moulds and put away to harden.—Mrs. H. H. CURRIER.

ORANGE JELLY.

One-quarter box of gelatine ; add one cup cold water ; let stand fifteen minutes ; then add one cup boiling water, and one-quarter cup sugar ; let simmer fifteen minutes ; strain and when cool pour over the oranges ; take six oranges and prepare nicely by removing skin and seeds ; mix it with one and one-third cups of sugar ; let stand while making the jelly.

WASHINGTON CITRON-MELON SWEETMEATS.

Pare the melons, cut them in shape to taste, put them in a preserving kettle and cover with cold water ; throw in a little pounded alum ; let them boil till perfectly tender and a beautiful green. Take them out to drain ; prepare the syrup by clarifying a pound of sugar to a pound of melon ; when quite cold put them in jars and pour the boiling syrup over them ; seal them up and set in a cool place.—Mrs. L. F. HEYWOOD.

ICES.

TO FREEZE ICE CREAM.

Chip the ice fine ; have fine-rock salt or coarse table salt handy ; fill around the can with a mixture of three or four parts ice and one of salt, putting in alternately three cups of ice and one of salt) Turn the crank slowly at first and more rapidly after awhile, and so continue until the cream is frozen, filling pail up again with ice and salt as it melts, and if necessary drawing off the water. When the cream is frozen take the stirrer out of the can, replace the lid, closing up the hole in it, and revolve the can a few minutes longer to harden the contents. If not required for immediate use, cover the pail with an old blanket and keep it filled with ice and salt. If you wish to pack the ice cream in moulds do it immediately after freezing, working the cream into every corner, etc., with a wooden spade. The handiest mould for packing and turning out, as well as cutting is the brick, and the pyramid comes next. Lay a piece of paper over the cream, large enough to project beyond the edge when lid is on ; put on the lid, and pack the mould in the freezer tub with the ice and salt. The average time for freezing in the gem freezer will be about twelve minutes. Water ices taking a little longer. The more salt used, the quicker it will freeze, but frozen too quickly, the cream will not be so smooth.

BANANA ICE CREAM.

One pint cream, one pint milk, one-half dozen bananas, one-half pound sugar. Peel, mash and then beat the bananas, until they become a smooth paste ; allow the milk and cream to come to a boil, then remove and stir in the sugar until dissolved, and when cool add the bananas and freeze. Will make two quarts.

LEMON ICE CREAM.

One pint cream ; one pint milk ; three-fourths pound sugar ; three lemons ; juice of one orange ; grate the rind of the lemons and squeeze out

the juice of same and mix the rind, juice and sugar together; bring the milk and cream to the boiling point; remove from the fire, and stir in the juice, etc.; (dissolve some of the sugar in the milk and cream before pouring in the juice, to prevent curdling); when cool, freeze.

ORANGE ICE CREAM.

One pint cream; one pint milk; three-fourths pound sugar; rind of one orange; juice of four oranges, or one-half dozen small ones; make the same as lemon ice cream.

PINEAPPLE ICE CREAM.

One pint cream; one pint milk; one pound sugar; juice of one lemon; one large ripe pineapple; pare the pineapple, grate it, and mix with half the sugar; bring milk and cream to boiling point; remove from fire, and dissolve the other half of sugar; press the pineapple through a sieve, and add this with the lemon juice to the milk and cream; when cold, freeze.

PISTACHIO ICE CREAM.

One-half pound shelled pistachio nuts; one pint milk; one pint cream; one-half pound sugar; one-fourth pound sweet almonds; juice of one lemon or one teaspoonful of vanilla; blanch and beat the almonds and nuts to a smooth paste; bring the milk and cream to boiling point, and remove from fire; then stir in the nuts, the flavoring and sugar, and enough spinach coloring to color it a light green, and when cold, freeze; spinach coloring is made by boiling one quart of spinach rapidly for three or four minutes; drain it into a colander and then mash to a pulp and press out the juice through fine muslin.

RASPBERRY ICE CREAM.

One pint cream; one half pint currants; one pint milk; one quart raspberries; one pound sugar; bring the milk and cream to boiling point; remove from fire and dissolve half the sugar; mash the berries and currants with the balance of sugar and strain the juice through a piece of muslin; add this juice to the milk and cream; when cold, freeze.

STRAWBERRY ICE CREAM.

One pint cream; one pint milk; one pound sugar; one and one-half quarts strawberries; same directions as for raspberry.

CURRENT ICE CREAM.

One pint cream ; one pint milk ; one pound sugar ; one quart currants ; one-half pint raspberries ; make the same as the raspberry ice cream.

ICE CREAM.

One quart new milk ; one pint cream ; one large cup sugar ; one-fourth ounce gelatine ; whites of three eggs, beaten stiff ; one teaspoonful vanilla ; dissolve the gelatine in a cup of the milk ; churn.—**MRS. BOWDOIN.**

One pint milk ; one cup sugar ; two tablespoonsful flour ; one salt-
poonful salt ; two eggs ; one-half pint cream ; one tablespoonful flavoring.
Boil the milk ; mix sugar, flour and salt ; add eggs, beat all together ; add
to boiling milk, and cook in a double boiler until like custard ; when cool,
add the whipped cream and flavoring ; freeze.

VANILLA ICE CREAM.

One pint cream, one-half pound sugar, one pint milk, one-half vanilla
bean or one tablespoonful of extract may be used instead of the bean ; boil
the one-half bean with the milk, cream and sugar for ten minutes, and take
from the fire. Scrape out all the seeds and soft parts from the inside of the
bean and mix it well with the milk and cream. When cold, freeze.

ICE CREAM WITH MILK.

Two quarts milk, four eggs, one-half pound sugar, two tablespoonsful
arrowroot or corn starch. Flavor as in any recipe. Boil the milk, stir in
the arrowroot, previously rubbed smooth in a cupful of cold milk ; remove
from the fire and stir in eggs and sugar well beaten together. Stir all well
together and set aside to cool.

CHOCOLATE ICE CREAM.

One pint cream, one pint milk, one-half pound sugar, one ounce
Baker's chocolate, one-half teaspoonful vanilla extract. Grate chocolate and
put into a farina boiler with the milk and sugar ; boil for ten minutes ;
stand aside to cool and when ready to freeze add the cream and vanilla
and freeze ; two quarts.

COFFEE ICE CREAM.

One pint milk, one pint cream, one-half pound sugar, one-fourth pound
coffee. (One-half Java, one-fourth Mocha and one-fourth Maricabo coffee,

makes the best mixture for ice cream.) Have the coffee ground coarsely and put into the milk and cream and bring to boiling point in a porcelain-lined vessel. Allow to stand until cool, when strain through a piece of fine muslin ; add the sugar and freeze ; two quarts.

WATER ICES.

To clarify sugar for water ices add six pounds of sugar to three quarts of water ; beat up well a portion of the white of an egg, (about one-fourth of it), add it to the water and sugar, and boil ten minutes.

CHERRY WATER ICE.

Two quarts cherries, one quart clarified sugar ; stone and mash the cherries, and mash from ten to fifteen kernels into a paste and add to the cherries ; strain all through a muslin bag ; add the clarified sugar and freeze.

CURRENT WATER ICE.

One quart ripe currants, juice of two lemons, one quart clarified sugar, one-half pint red raspberries.

LEMON WATER ICE.

Eight lemons, two oranges, one and one-half quarts of clarified sugar ; before boiling the sugar and water to make the clarified sugar, rasp the rinds of four of the lemons on the sugar and then boil as directed. Add the juice of the lemons and oranges ; strain all and freeze. In rasping the lemons take loaf sugar and rub on the lemon until all the yellow rind is off, taking care not to rub off any of the white underneath. This is better than grating it, using the lumps therein in making the clarified sugar.

ORANGE ICE.

Juice of six oranges and grated rind of three, juice of two lemons, one pint sugar, dissolved in one pint cold water ; mix and freeze as ice cream.—AGNES ALLYN.

PINE APPLE SHERBET.

One can grated or one pint fresh fruit, one pint sugar, one pint water, one tablespoonful gelatine ; strain and freeze,

FROZEN COFFEE.

One-fourth pound coffee, (same mixture as for coffee ice cream), one quart clarified sugar, one pint water. Prepare same as for ice cream, bringing the clarified sugar and water to boil and pouring it over the coffee in a porcelain-lined vessel ; strain through fine muslin and add the whites of two eggs ; freeze. This looks very nice, served with whipped cream around the edge of the saucers or glass.

FROZEN FRUITS.

When you wish to freeze fruits, preserves or puddings, do not beat them up while in the freezer ; you can do it after the dasher is taken out, by simply turning the can ; the contents will then harden nicely. Frozen fruits differ from fruit water ices only from the fact that the fruit is mashed up instead of having the juice pressed out.

FROZEN PEACHES.

One quart peaches, (when mashed), one quart clarified sugar ; pare and stone the peaches, cut them up and mash them ; add the sugar and freeze.

FROZEN BANANAS.

Twelve bananas, one quart clarified sugar, juice of one or two oranges. Peel and mash the bananas, add the orange juice and sugar and freeze.

DRINKS.

TEA.

Use a brown earthen tea-pot, and dare to bring it to the table ; put this dry tea into this dry pot ; cover it and let it stand upon the back of the stove until pot and tea are hot ; this releases the aromatic oil of the leaves ; now pour on the boiling water, as much as you want tea ; cover it closely. In Scotland they use a close wadded bag called a cosey, to cover the pot, and it is a valuable invention. Never boil tea black or green, heat the leaves, steep in boiling water, and keep the steam in the pot, and the tea will be excellent.—MRS. A. C. NEVINS.

TO MAKE CHOCOLATE.

Scrape fine about one square of a cake, which is an ounce ; add equal weight in sugar ; throw this into a pint of perfectly boiling milk and water (half of each), and immediately mill, or stir them well for two or three minutes, until the chocolate and sugar are quite dissolved ; boil ten minutes ; then add one teaspoonful of corn starch dissolved in a little milk.—MRS. M. A. ALLEN.

MOCK CREAM FOR TEA OR COFFEE.

To one pint of milk, take the yolk of one egg ; put over the fire and let come to a scald.—MRS. E. H. POTWIN.

TEA A LA RUSSE.

Pare and slice fresh juicy lemons, lay a piece in the bottom of each cup ; sprinkle with white sugar, and pour hot, strong tea over it ; or the lemon may be sent around in slices with the peel on. No cream is used.—MRS. W. B. C. PEARSONS.

SUMMER DRINK.

Three pints water, two and one-fourth pounds sugar, two ounces of tartaric acid, juice of half a lemon ; boil together five minutes ; when cool, add whites of three eggs, well beaten ; on-half ounce of wintergreen ; bottle it ; put two tablespoonsful of this with a little soda to a glass of water.—M. H. CURRIER.

CREAM BEER.

Two quarts of boiling water, four pounds of granulated sugar ; boil ten minutes ; when cool, add one-fourth pound of tartaric acid, juice of one lemon, whites of two eggs, ounce of flavoring extract, wintergreen ; serve two tablespoonsful of beer to a glass of water, and add one-quarter teaspoonful of soda.—MRS. W. W. WARD.

CREAM BEER.

Two ounces of tartaric acid, three pints of water, three pounds of white sugar ; boil five minutes, and when nearly cold, add whites of three eggs, well-beaten ; one-half ounce of wintergreen, (or any other flavor) ; bottle and keep in cool place ; use two tablespoonsful to a tumbler.—MRS. J. D. HARDY.

LEMONADE.

Take five ripe lemons, and roll them under your hand on the table to increase the quantity of juice ; then cut and squeeze them into a pitcher, and mix the juice with sugar and cold water. To make six glasses of lemonade, use two large lemons, or three small ones, one heaping cup of sugar, two pints of water ; in summer use ice water. Orangeade is made of sugar and oranges in the same proportion as lemonade.—BELLE GOLDTHWAIT.

RASPBERRY SHRUB.

Put the berries in an earthen dish and cover with vinegar so you can see it ; let it stand over night ; strain through a cloth same as for currant jelly ; then add one pound of sugar to a pint of juice, and let come to a boil ; let it cool ; cork tightly and put in a cool place.—MRS. W. W. WARD.

CANDIES.

MOLASSES CANDY.

Two cups of molasses, one cup of brown sugar, two tablespoonsful of vinegar; stir them well together and boil about twenty minutes; flavor when hot; add, just before taking from the fire, one-half teaspoonful of soda; pull with the tips of the fingers.—MISS AGNES R. ALLYN.

MOLASSES CANDY.

Two cups white sugar, one cup of molasses, two tablespoonsful of vinegar; just before you take it from the fire add one teaspoonful of soda; boil until it is brittle when it touches the water.—A FRIEND.

Two cups of brown sugar, two cups of molasses, one tablespoonful of butter; when done, add one teaspoonful of saleratus; pour into a pan; not to be pulled; flavor if you wish.—MRS. H. B. SPENCER.

MOLASSES CANDY.

Two cups of sugar, one cup of molasses, one-half cup of water; after it begins to boil, add one-fourth teaspoonful of cream of tartar; cook in the usual way, but do not stir before taking from the fire; add butter half the size of an egg; when cool, pull, but do not butter your hands.—MRS. E. M. R.

CREAM CANDY.

One level teaspoonful of butter, one pound of granulated sugar, one teaspoonful of cream of tartar, one tablespoonful of vinegar, one-half tumbler of water; when nearly done flavor with extract of lemon; cook without straining; try in cold water as molasses candy, and pull until very white.—MISS AGNES R. ALLYN.

CREAM CANDY.

Take one-half cup of water and let it boil ; then put in two cups of powdered or granulated sugar, one half teaspoonful of cream of tartar, and butter large as a good-sized walnut ; do not stir after it comes to a boil ; try it, and when it hardens in water turn out and flavor with vanilla ; take a chopping knife and cut in short pieces, large as caramels ; while pulling it, you can mix in chocolate if you wish.—E. J. B.

SUGAR CANDY.

Two cups of granulated sugar, two-thirds cup of cold water, one teaspoonful of cream of tartar, one tablespoonful of butter ; boil fifteen minutes ; flavor with lemon or vanilla. Work it as you would molasses candy.—MRS. H. B. SPENCER.

ANNA CANDY.

Two cups sugar, one cup milk, two squares of chocolate, small piece of butter ; cook in a spider ; when done, beat and flavor.—SUSIE NEWTON.

MAPLE SUGAR CANDY.

To one cup of maple sugar add one-half cup of warm water, and one teaspoonful of cream of tartar. Cool on buttered plates and work as if it was molasses candy, observing the same rule for boiling.—A FRIEND.

ROCK CANDY.

Take one pint of water and pour in sugar till the water is all absorbed ; place strings across the surface ; let remain in a warm place ; flavor or not.—MISS MARY WAIT.

WALNUT OR BUTTERNUT MAPLE SUGAR CANDY

Dissolve the sugar in a little water ; boil until it grains ; when most cool pour in the meats.—MRS. HENRY ALLYN.

BUTTER TAFFY.

Two tablespoonsful of molasses, one tablespoonful of vinegar, one tablespoonful of water, one cup of sugar, one-fourth cup of butter, one teaspoonful of vanilla ; boil from six to eight minutes.—E. H. P.

VANILLA TAFFY.

Two cups of water, one cup sugar, one-third cup of molasses, two tablespoonsful of vinegar, butter size of an egg ; when nearly done add one-half teaspoonful vanilla —MRS. WARD.

TAFFY.

One pound brown sugar, one cup molasses, three-fourths cup water, small lump of butter; boil twenty minutes or until it hardens when dropped in water. Spread on this in which, if you like, are scattered walnut meats or pop-corn.

CHOCOLATE DROPS.

Two cups of sugar, one-half cup of water ; boil exactly four minutes ; stir until it comes to a cream ; one-fourth pound of Baker's chocolate, melted over the steam of a kettle ; make the cream into balls ; while warm drop into the chocolate ; roll them until coated, then place on buttered tins. Or, while making balls, roll an almond meat into the center of each ball ; roll in coarse sugar and you have "Cream Almonds." Or, mould the unbroken halves of walnut meats into the soft sugar and when cold roll in the chocolate ; when finished lay on buttered papers until cold.

CHOCOLATE CARAMELS.

One cup of molasses, two cups of brown sugar ; boil a few minutes, then add one cup of milk, one and one-half cup of grated chocolate, beaten together ; small piece of butter, one-half tablespoonful of vanilla, one-half tablespoonful of orange flavoring.—MRS. JOHN C. NEWTON.

CARAMELS.

One-quarter pound of chocolate, three cups of brown sugar, one cup of molasses, one-half cup of cream, one tablespoonful of butter ; boil about twenty-five minutes.—MISS AGNES ALLYN.

CHOCOLATE CARAMELS.

One cup of chocolate, one cup of sugar, one cup of milk, one cup of molasses, butter size of an egg, one tablespoonful of sifted flour ; boil twenty minutes.—MRS. WARD.

One cup of milk, two cups of brown sugar, one cup of molasses, three-quarters cup of grated chocolate, butter size of an egg ; flavor with vanilla.—MRS. HODGE.

CHOCOLATE CREAMS.

Two cups of powdered sugar, one-half cup of milk ; boil five minutes ; then add one teaspoonful of vanilla ; set in a dish of cold water and beat to a cream ; roll in balls, and drop in chocolate ; melt a little over half a cake of Baker's chocolate while cooking cream ; drop them on paper and put away to harden.—M. H. CURRIER.

Two cups of sugar, one cup of water, two teaspoonsful of arrowroot ; boil from ten to twelve minutes after it commences ; stir while cooling, and when nearly cool, add one teaspoonful of vanilla ; make into balls, and when cold roll in the chocolate ; steam a little more than half a cake of chocolate.—E. H. P.

CREAM WALNUTS.

White of one egg ; stir into it sufficient powdered sugar, to make it stiff enough to handle ; flavor with vanilla ; dip the walnuts into a syrup made of two tablespoonsful of sugar and one of water, boiled three or four minutes. Mould the cream with your fingers, and place between the two halves of a walnut ; dates or malaga grapes may be used. To make chocolate cream walnuts, stir two tablespoonsful of melted chocolates into the cream.—MRS. E. H. POTWIN.

PEPPERMINTS.

Two cups of sugar, one-half cup of water ; boil five minutes ; flavor to taste with peppermint ; stir until thick and drop on white paper, well buttered.—ANNA CHAPIN, LULU KELLOGG.

BUTTER-SCOTCH.

Two cups of sugar, one cup of butter, four tablespoonsful of vinegar.—MRS. E. W. BARTLETT.

PRESERVED FLAG-ROOT.

Cut the roots in thin slices ; add water, and let simmer ten minutes ; make a syrup of sugar with just water enough to dissolve it ; drain the flag-root, then add it to the syrup, and let boil till the sugar will grain ; then remove to a cool place and stir thoroughly till the sugar is dry ; then let stand a few days.—MRS. W. W. WARD.

POP-CORN BALLS.

Two cups of molasses, one-half cup of sugar, piece butter size of a walnut, one tablespoonful of vinegar, boil until it strings, not quite so long as for molasses candy ; stir with corn and mould into balls.—GEORGIE BARDWELL.

FOOD FOR THE SICK.

RULES FOR MAKING BEEF TEA.

Never let beef tea boil ; always begin with cold water ; the finer the beef is cut the better ; there should be no fat, gristle or bones adhering to the meat ; the proper proportion of beef and water, is a pound to a pint ; beef tea that "jellies" when cold has not been properly made. After being made, carefully remove from the surface all traces of fat. To "warm up" beef tea put it in a cup, and set the cup in a vessel of boiling water.—
DR. J. U. WOODS.

Pour one pound of cold water over one pound of finely minced, lean beef ; stir, and allow to stand one hour ; place the vessel containing beef in another vessel of water to boil one hour. Flavor with salt as desired.—
DR. J. M. PATTEN.

Take a piece of beef cut from the round ; take off every particle of fat ; then cut it into pieces about an inch square and put into cold water, in proportion of a pint to the pound ; after standing half an hour in an earthen jar set it on the fire and boil slowly five minutes ; strain it ; add salt and black pepper if desired.—ELLA M. DAVIS, M. D.

To get all of the virtue of the meat, the following mode of preparing it is best : Take one pound of fresh meat ; cut very fine ; soak in one-third quart of cold water over night ; in the morning remove the meat, saving the water in which it has soaked ; put the meat into two-thirds of a quart of water, and let it simmer for two hours, keeping the water up to its original level by replacing what is lost by evaporation ; now pour the beef-broth into the cold liquor in which the meat was soaked, squeezing the meat as dry as possible. The meat which remains should be spread on a tin plate and slowly dried in an open oven ; when perfectly dry it can easily be reduced to a powder in a mortar ; mix this meat powder in the liquor, and you have all the elements of the meat in a fluid form ; salt to taste, and add twenty drops of muriatic acid and three grains of pepsin.—DR. J. U. WOODS.

NUTRITIOUS ENEMATA, BEEF TEA AND BRANDY.

Take of strong beef tea six ounces, one ounce of cream, half an ounce or less of brandy, or an ounce of port wine; this will be sufficient for three enemata. They should be given about every eight hours, unless otherwise ordered. If no other nourishment be given, they will require to be given every four hours, the stimulants being reduced. Three or four drops of laudanum may be added to control the irritability of the bowels. Quinine, cod-liver oil or other remedies can, when desirable, be added to nutriment enemata.—DR. G. W. DAVIS.

EGGS, CREAM, AND EXTRACT OF BEEF.

Wash two ounces of the best pearl sago until the water poured from it is clear; then stir the sago in half a pint of water until it is quite tender and thick; mix with it half a pint of good cream and the yolks of four fresh eggs, and mix the whole with one quart of good beef tea, which should be boiling.—DR. N. R. MILLER.

BRANDY, EGG AND MILK.

Take a fresh egg, break it, separate the yolk from the white and whiip it with a fork until it becomes a froth; mix together, and add enough good milk or cream, well seasoned with loaf sugar, to make a tumblerful; pour in a tablespoonful of good brandy; mix well; a little grated nutmeg may be added to suit the taste.—DR. E. L. DRAPER.

MUTTON BROTH.

Lean loin of mutton, one pound, exclusive of bone; water three pints; boil very gently till tender, throwing in a little salt and onion according to taste; pour out the broth into a basin, and when it is cold skim off all the fat; it can be warmed as wanted.—DR. J. C. HUBBARD.

OYSTER SOUP.

Drain one pint of oysters through a colander for five minutes; remove the liquor, and then pour over them one pint of boiling water, which must be thrown aside; add to the liquor already drained, a pint of boiling water, and put over the fire in a porcelain-lined saucepan; boil until all the scum has risen and been skimmed off; then add half a pint of fresh milk, one water cracker rolled to a powder, a piece of butter, and a little salt and pepper; boil ten minutes, and just before the soup is to be served, turn in

the oysters from the colander, and let them scald for three minutes ; oysters cooked in this way are not apt to give discomfort, and are therefore adapted to invalids.—DR. L. M. TUTTLE.

SOUP A VIN.

Take two or three slices of bread from which the crust has been cut, toast them and lay them in a soup plate, dusting each piece over with sifted white sugar ; then pour over all about a tumberful of hot wine and water ; port wine or claret is the most suitable for the purpose.—DR. G. W. DAVIS.

TOAST SOUP.

Take a thin slice of stale wheat bread and toast till brown through and through ; do not burn it ; while hot, spread butter thinly over it ; break into fragments ; put into a pitcher and pour in little more than half a pint of boiling water ; add a little pepper and salt.—DR. E. L. DRAPER.

CHICKEN BROTH.

Take a tender chicken ; remove the skin and all fat ; cut it in two, longitudinally, and remove the lungs, which will be found attached to the back ; now cut these halves into small pieces, cutting through bones and flesh ; put these pieces into a suitable dish ; salt ; pour on a quart of cold water, and let it simmer for an hour and a half ; then set it on a hearth or back of the stove, and keep up the heat for half an hour longer ; strain through a sieve or coarse towel to separate the broth from the bone and fibre ; season to taste ; thicken with a little flour or sago if desired.—DR. J. U. WOODS.

Skin and chop up fine a small chicken, or half a large fowl, and boil it, bones and all, with a blade of mace, a sprig of parsley and a crust of bread, in a quart of water for an hour, skimming it from time to time ; strain it through a coarse colander, and warm up as needed.—DR. J. C. HUBBARD.

Take a small chicken, remove all skin and fat, and everything else adhering to the side bones and back ; divide into halves, and subdivide each of them into thin slices as possible ; put into a pan ; sprinkle with salt, and pour over them one quart of cold water ; let it simmer slowly one and one-half hours ; then strain through a sieve ; a clove or two ; half a dozen pepper-corns ; a few allspice ; a stalk of celery, or some of the popular kitchen herbs can be added to suit the taste of the person who is to

use it. Poured upon thin slices of toasted, stale bread, plain, or thinly spread in butter, or with rice, barley, sliced potatoes or anything else of the kind ; it is very nice for convalescents.—DR. E. L. DRAPER.

FLOUR GRUEL.

Tie up in a piece of thick cotton cloth a coffee cupful of white flour ; put it into boiling water, and keep it boiling steadily three hours ; then remove the cloth, and lay the lump where it will become perfectly dry ; to use it, grate and thicken two gills of boiling milk with a dessertspoonful of it wet in cold water ; put a little salt in the milk ; this is excellent food for feeble children.—ELLA M. DAVIS, M. D.

MILK PORRIDGE.

One pint of boiling water ; mix a large spoonful of flour in a little cold water ; stir it into the water while boiling ; let boil fifteen minutes ; then add one teacupful of milk and a little salt ; let boil up once.—DR. C. H. GROUT.

WINE WHEY.

Put two pints of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling ; then add a gill of sherry wine, and simmer for a quarter of an hour, skimming off the curd as it rises ; then add a table-spoonful or more of sherry, and skim again for a few minutes.—DR. N. R. MILLER.

Put half a pint of sweet milk over the fire, and when it boils slowly pour a wine-glass of sherry wine into it, mixed with a teaspoonful of sugar ; grate into it a little nutmeg, and as soon as it boils again, remove from the fire ; when cool strain for use.—DR. E. L. DRAPER, DR. L. M. TUTTLE.

WHITE WINE WHEY.

To one pint of boiling milk add one or two wine-glassfuls of sherry ; strain through a fine sieve ; sweeten with sifted sugar, and serve.—DR. C. H. GROUT.

ALUM WHEY.

Mix one-half ounce of pounded alum, with one pint of milk ; strain, and add sugar and nutmeg ; good for hemorrhage.—MRS. A. H. DAWLEY.

MILK AND LIME WATER.

One or two ounces of lime water added to four ounces of new milk, or equal parts of milk and soda water (plain), make a good and nourishing drink in sickness, suited to irritable and sour stomachs ; fifteen grains of bicarbonate of soda added to a quart of fresh milk will prevent its turning sour for several hours, and will rather aid than impair its digestibility.—DR. G. W. DAVIS.

RICE WATER.

Put two ounces of rice into an enameled sauce-pan with three pints of water, and boil two and one-half hours ; stir it frequently and skim ; strain into a jug through a fine wire sieve ; rub through the part that is glutinous, but not what may be firm ; put in no flavoring unless ordered by the medical attendant.—DR. C. H. GROUT.

BARLEY WATER.

Wash two ounces of pearl barley with cold water ; then boil it for five minutes in some fresh water, and throw both waters away ; then pour on two quarts of boiling water, and boil it down to a quart ; flavor with thinly cut lemon rind, and sugar to the taste, but do not strain unless at the patient's request.—DR. N. R. MILLER.

LEMON-PEEL WATER.

Pare the rind from a lemon, being careful not to use any of the white or inner part of the rind ; put the peelings in a jug, and pour over them a pint of boiling water ; cover closely, and when quite cold pour off the liquid, and add a tablespoonful of powdered white sugar, a tablespoonful of good brandy or sherry may be added ; a pleasant, cooling, stringent drink, when iced ; given in diarrhœa, etc —DR. L. M. TUTTLE.

JELLY WATER.

A dessertspoonful of wild cherry or blackberry jelly, one goblet of ice water ; beat up well ; excellent in fevers as a drink.—DR. G. W. DAVIS.

CURRANT JELLY WATER.

A tablespoonful of currant jelly, thoroughly mixed through half a pint of cold water. A sick person may drink as much as wished of this acid water ; a little at a time, and often.—DR. E. L. DRAPER.

CAUDLE.

Beat up one egg with a wine-glassful of sherry, and add it to half a pint of nice hot gruel ; flavor with sugar, nutmeg and lemon peel.—DR. N. R. MILLER.

EGG LEMONADE.

Into a glass of lemonade stir the unbeaten white of one egg.—DR. J. M. PATTEN.

NUTRITIOUS DEMULCENT DRINK.

Mix together half a pint of mucilage acacia and pure milk ; sweeten with sugar or honey ; and add one tablespoonful of any liquor.—DR. N. R. MILLER.

EGG-NOGG.

Scald some new milk by putting it, contained in a jug, into a saucepan of boiling water ; but it must not be allowed to boil ; when quite cold beat up a fresh egg, with a fork, in a tumbler with some sugar ; beat quite to a froth, add a dessertspoonful of brandy, and fill up the tumbler with the scalded milk ; this may be used in alternation with beef-tea or exclusively in acute, inflammatory or febrile diseases ; but the interval of its administration should not be shorter than three hours.—DR. J. C. HUBBARD, DR. N. R. MILLER.

MILK FLOUR AND IRON MIXTURE.

Beat up carefully one tablespoonful of flour, one raw egg, and about twenty grains of the saccharated carbonate of iron, with half a pint of new milk ; flavor with nutmeg and white sugar ; to be taken for lunch with a biscuit.—DR. N. R. MILLER.

PEPTONIZED MILK.

Fresh milk is diluted with water in proportion to three parts of milk to one part of water ; a pint of the mixture is heated to boiling, and then poured into a covered jug ; when it has cooled down to about 140 degrees Fahr., one or two teaspoonsful of the liquor pancreaticus, and a small pinch of bicarbonate of soda (in solution) are mixed therewith ; the jug is then placed under a cosy in a warm situation for one hour ; at the end of this time the product is again boiled for a couple of minutes ; it can then be used like ordinary milk ; nutritious and easily digested.—DR. C. H. GROUT.

FLAXSEED TEA.

Pour one pint of boiling water over one ounce of whole flaxseed, and allow it to stand in a warm place two or three hours ; strain through linen ; flavor with lemon if desirable.—DR. J. M. PATTEN.

KOUMYSS, OR SPARKLING MILK CHAMPAGNE.

One-fourth of compressed yeast cake, two large tablespoonsful of sugar ; dissolve the sugar and yeast in lukewarm water ; put this into a quart bottle, and fill with milk ; secure air tight, then shake ; let remain where it is warm, about six hours ; then keep in a cool place ; may be used after the second day ; if the milk is very rich, remove the cream before using ; useful for dyspeptics.—DR. C. H. GROUT.

MILK PUNCH.

One tumbler of milk, well sweetened ; two tablespoonful of best brandy, well stirred in ; given cold with ice ; egg and milk punch is made by the preceding recipe ; with one egg beaten very light with the sugar, and stirred in before the brandy is added.—MRS. WARD.

RENNET CUSTARD.

To a pint of milk heated to 105 degrees Fahrenheit, add one teaspoonful of strong rennet wine and a little powdered sugar ; pour into a mould and stand it in a warm place where it will keep the same temperature ; after ten minutes it is ready for use ; a little nutmeg grated on the top adds an agreeable flavor.—DR. A. F. REED.

WINE JELLY.

Pour one pint of cold water over a small package of gelatine with, or without, the juice of one lemon ; let it stand an hour ; then add one pint of boiling water ; one pint of wine and one pint of sugar ; set it on the stove and let it dissolve, but not cook ; strain it into the mould.—MRS. DR. HUBBARD.

One-third of a package of gelatine dissolved in a little cold water ; to this add one pint of hot water ; let come to a boil ; then add two cups of sugar, one-half cup of wine or boiled cider, and nearly one tablespoonful of essence of lemon ; let stand till the next day ; serve with cream or not.—MRS. E. M. R.

Take one ounce of isinglass if it is cold weather, and one and one half ounce if it is warm weather, dissolved in one pint of cold water ; one pound of sugar, dissolved in one pint of cold water ; the grated rind and juice of two lemons ; one-half pint of Madeira wine ; boil all till it jellies ; strain, and fill your glasses.—MRS. L. F. HAYWARD.

BREAD JELLY.

Take a quantity of the soft part of a loaf ; break it up ; cover it with boiling water, and allow it to soak for some hours ; the water is then to be strained off completely, and fresh water added ; place the mixture on the fire, and allow it to boil for some time, until it becomes smooth ; the water is then to be pressed out, and the bread on cooling will form a thick jelly ; mix a portion of this with sugared milk and water ; for use as it is wanted. DR. N. R. MILLER.

CIDER JELLY.

One package of Cox's gelatine soaked in one pint of cold water for ten minutes ; then pour in one quart of boiling water ; two lemons with pulps ; one quart of cider ; one cup of sugar ; strain into moulds.—MRS. L. S.

TOAST.

In making toast three directions should be observed. Cut the bread, which should be somewhat stale, in even slices, about half an inch in thickness. If the bread is fresh slightly dry them ; hold each slice a sufficient distance from the fire, which should be of clear, bright coals, to keep it from burning, and let it brown evenly ; for this purpose a wire broiler can be used. When the surface of one side becomes a rich, golden color, turn and heat the other side in a similar manner, until the slice is perfectly toasted ; serve the moment it is done in a warm plate, dry or buttered, and it will tempt the appetite of either an invalid or an epicure. The toasting effectually destroys the yeast germs in the bread, and converts the starch into dextrine, which is readily soluble.—DR. J. U. WOODS.

OYSTER TOAST FOR CONVALESCENTS.

Take one dozen plump oysters, mince them ; season with pepper and pinch of nutmeg ; beat the yolks of four eggs, and mix them with half a pint of cream ; put the whole into a sauce-pan ; set over the fire to simmer till thick ; stir well, but don't let it boil ; toast five pieces of bread, and butter them ; pour the above, when near boiling point, over the toast.—DR. E. L. DRAPER.

ARROWROOT PUDDING.

Mix a tablespoonful of arrowroot with cold water ; put it over the fire in a porcelain lined sauce-pan ; add a pint of boiling milk, stirring constantly, and one egg well beaten, with a tablespoonful of white sugar ; let it boil for five or ten minutes ; if a baked pudding is preferred, it may be mixed in the same way, and baked in a moderately quick oven for twenty or thirty minutes ; may be taken in the early periods of convalescence.—DR. L. M. TUTTLE.

Mix two tablespoonsful of Bermuda arrowroot with one cup of milk ; flavor one pint and a half of milk with any desired flavoring ; put it on the fire, and when it boils, pour upon the arrowroot ; stir well, and when cool, add three well beaten eggs ; one tablespoonful each, of sugar and brandy ; put into a well buttered mould ; cover, and steam one hour and a half ; then turn out upon a dish.—DR. E. L. DRAPER.

A DELICATE DESSERT.

Lay one dozen crackers in a dish ; pour on enough boiling water to cover them ; in a few minutes they will be swollen to four or five times their original size ; now grate loaf sugar and a little nutmeg over them, and drop on enough cream to make a nice sauce, and you will have a simple and delicious dessert that will rest lightly on the stomach ; leave out the cream and it is valuable for sick room cookery.—MRS. CLIFFORD.

HIGH-BUSH BLACKBERRY CORDIAL.

One pint of juice ; one pound of sugar ; to three tumblers of this mixture add one tumbler of brandy ; three teaspoonsful of allspice ; press out the juice of the berries when they are fresh ; put in the sugar and let dissolve ; do not put over the fire at all the lump or loaf sugar.

One teaspoonful of the nicest glycerine to a tablespoonful of water ; taken for indigestion or trouble with the stomach.—MRS. WARD.

COUGH MEDICINE.

One teaspoonful of camphor (liquid) ; one teaspoonful of lobelia (liquid) ; one teaspoonful of laudanum (liquid) ; two tablespoonsful of honey or loaf sugar. DOSE—One teaspoonful night and morning, or when the fit of coughing is very severe.—MRS. W. R. KEMP.

One ounce of sarsaparilla ; one ounce of spikeuard ; one ounce of comfrey root ; one ounce of licorice ; three quarts of water, boiled down to one and one-half quarts ; strain, and sweeten with one pound of loaf sugar.—MRS W. R. KEMP.

HINTS FOR HOUSEKEEPERS.

HOW TO CARE FOR SILVERWARE.

Every housekeeper is more or less troubled to keep her silverware bright and free from tarnish. This discoloration occurs on solid silver the same as on plated-ware, and from the same causes, namely : The sulphur gases from stoves, furnaces, etc.; also, from handling the brightly polished surfaces with the bare hands, very few people being able to touch polished silver, without leaving a tarnish stain. The remedies are, first : avoid handling as much as possible. Second : Put the article in a loose white cotton-flannel bag, and place on, or near, the floor of the silver closet, as being less exposed to the various gases. After using, wash the article in clean hot water, free from any gritty matter ; use any pure soap—Ivory is very good—wipe on a clean, old-linen towel, with plenty of friction, and when perfectly dry, lay away at once. If articles have become tarnished badly, they may be polished by using some of the various Silican powders ; Silicon is a pure mineral product, so fine as to need very little refining and may always be known by its extreme lightness, and also by its softness when rubbed between the fingers. Avoid all articles sold by peddlers, and warranted to polish everything from brass fire-irons to diamond rings ; remembering that any powders such as Putz Pomade, which are excellent on brass or German silver, are totally unfit to polish gold or silver. In using the Silicon powder, moisten a bit of flannel, and with a little of the powder, rub till bright, and then finish with a clean chamois or white cotton flannel. For the chasing or rough parts, use a stiff handbrush, moistened and dipped in the powder. This will be found to work nicely wherever a cloth cannot be used.—FOSTER, THE JEWELER.

GOOD EYESIGHT.

Good Eyesight is the Greatest of all Blessings.

Good Eyesight should be valued above all our senses, and for all the eyes are so badly used ; dust from the streets, trying to read on the cars, or in poorly ventilated rooms, and by insufficient light, and other causes,

it is a great wonder that glasses are not sooner worn. Many, through false pride, will not begin wearing them as soon as they ought to, for fear people will think they are growing old. Between thirty-five and forty years of age a person will notice that stronger light is required to read by, and that it is difficult to read just at early lamplight, or have pain in the eyes, and even headaches, also floating black specks before the eyes. These are dangerous symptoms, and must be heeded to avoid serious consequences; for with the use of a pair of low power lenses the eyes may be kept young many years longer. The cause of failing sight—or presbyopia—is the hardening of the muscles of accommodation, and failure of the crystalline lense of the eye to act properly. A low power lense assists the lense of the eye, and thereby strengthens it, and improves the vision. Accustom yourselves and your children to look at distant objects, and avoid constant reading of fine print, as a preventive of myopia, or near sight, which is becoming alarmingly common, especially among school children. All who cannot read the small print at the top of this article, held at about ten inches from the eyes, have some visual defect and should consult some optician at once.—FOSTER, THE JEWELER.

CARE OF WATCHES.

Watches are simply machines, and for articles of such delicate construction they are shamefully neglected. The balance wheel of a modern watch makes eighteen thousand vibrations an hour, or five beats every second. It is finely jeweled, top and bottom, to reduce the friction and, although the pivots fit the jewels to the five-thousandth part of an inch, it can be oiled to wear from one, to one and a half years. After this the oil becomes gummy, or dried up, or has collected dirt, so as to cause a losing rate, or even to make the watch stop. A fine reliable watch is a treasure, and to remain so must have at least as good care as the family carriage. If the watch is a key wind have the key fit exactly to avoid breakage. Hold the watch still and wind slowly and evenly. Never lay the watch down on its face or back, but hang it up or keep in an upright position, or nearly so. Don't open the back cap, to show the movement to some admiring friend. Avoid moisture and the evaporation of acids, or exposure to the magnetic field of any dynamo, or other electrical machine, and above all use it as if you loved it.—FOSTER, THE JEWELER.

DIAMONDS.

Many owners of diamonds do not get the beauty and brilliancy which such stones possess, from the fact that they are often poorly mounted, and do not show their fine points to the best advantage. A really fine stone is

often set in a clumsy antique setting, which might be improved upon to advantage, and thereby give the wearer greater satisfaction. Another reason is the diamond is allowed to become dull and dirty from use, and therefore frequently taken for an imitation stone. The diamond at its best has a peculiar lustre that no other stone possesses, and to keep this lustre it must be kept perfectly clean and free from any oily matter from the hands. To clean diamonds or other stones, including pearls, wash them with a stiff brush and pure soap, using strong ammonia on the brush, beat the bristles into every portion of the setting, rinse well in clear water and dry quickly, by rubbing with an old handkerchief, or in fine, dry sawdust. Jewelry is worn for ornament, and dirty jewelry is certainly not ornamental.—FOSTER, THE JEWELER, 293 High Street, Holyoke.